

Turkey-Sausage Cassoulet

Note: Every Cassoulet recipe seems to be a multiple day process. The prep time on this is about 30 minutes or less (except the beans). The cooking time is more, but you could also do this in a crockpot. The picture is before it was baked....

Serves 6-8

A few cups of leftover turkey, cut into chunks
1/2 lb ground sausage, browned and drained
1 onion, chopped
2 carrots, chopped
1/2 lb (or two cans) white beans (I used white cassoulet beans from Rancho Gordo)
3 cloves garlic
1 can diced tomatoes, blended
2 cups chicken broth
2 T cooking sherry
1 tsp thyme
sea salt
black pepper (both to taste)

Bouquet Garni

1/2 stalk celery
1 bay leaf
2 tablespoons chopped parsley



1. soak beans overnight. Cook until done. (or use canned beans, drained)
2. Saute onions until soft. Add garlic and carrots and continue cooking for a few minutes
3. Add all the ingredients, except the beans and cook until bubbly.
4. Layer beans in bottom of covered casserole. Cover the beans with the meat and vegetable mixture.
5. Cover and cook at 350 degrees for 2 hours or so. Uncover for another 30-45 minutes until browned.