



# Chicken Sausage Cassoulet

*Pairs well with either  
our 2016 Roussanne, or  
our 2015 Nocturne*

## Ingredients:

- 1 lb dried cannellini beans
- Kosher salt
- 1 qt of low-sodium chicken stock (homemade preferred)
- 3 packets (3/4 ounce) unflavored gelatin
- 2 tbs duck fat
- 8 oz salt pork, cut into 3/4 inch cubes
- 8 chicken thighs
- 1 cup of La Vie Dansante's 2016 Roussanne
- Freshly ground black pepper
- 1 lb garlic sausage links, cut into 1/2 inch pieces
- 1 large white onion, finely diced
- 1 carrot, unpeeled and cut into 3 inch pieces
- 2 stalks of celery cut into 3 inch pieces
- 1 whole head of garlic
- 4 sprigs of parsley
- 2 bay leaves
- 6 cloves



## **Preparation:**

- 1. In a large bowl, cover the beans with 3 qts water and add 3 tbs of salt. Stir to combine and let sit overnight. Drain, rinse, and set aside.
2. Preheat the oven to 300°F. Place stock in a bowl and sprinkle the gelatin over the top. Heat the duck fat in a large Dutch oven until shimmering. Add the salt pork and cook, stirring occasionally until browned all over. Transfer to a large bowl and set aside.
3. Season the chicken with pepper and place skin side down in the pot. Cook until well-browned. Flip the chicken pieces and continue cooking until lightly-browned on the second side. Transfer to the bowl containing the salt pork.
4. Add the sausage to the pot and cook until well-browned on both sides. Transfer to the bowl with the other meats.
5. Drain all but 2 tbs of fat from the pot and add onions. Cook until translucent then deglaze the pot with the wine. Add the drained beans, carrots, celery, garlic, parsley, bay leaves, cloves, and stock mixture. Bring to a simmer, cover the pot and cook until the beans are almost tender, about 45 mins.
6. Remove the carrots, celery, parsley, bay leaves, and cloves and discard. Add the meats to the pot making sure the chicken pieces are on top with the skin upward. Transfer to the oven and cook uncovered until a crust forms on top, about 2 hours, adding water as necessary to keep the beans covered.
7. Break the crust and shake the pot gently. Return to the oven and continue cooking. Break the crust every 30 mins until the 4 1/2 hour mark. Return to the oven and to cook undisturbed for an additional 90 minutes.