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Cassoulet **serves 4**

White Beans	8 oz
Chicken Stock	1 qt
Smoked Ham, large dice	4 oz
Carrots, medium dice	2 oz
Onions, medium dice	1 oz
Celery, medium dice	1 oz
Lamb Sausage	8 oz
Garlic, minced	2 T
Canola Oil	1 oz
Pork Butt, large dice	12 oz
Canned Diced Tomatoes, drained	1 12 oz can
Carrots, medium dice	2 oz
Onions, medium dice	1 oz
Celery, medium dice	1 oz
White Wine	4 oz
Beef Stock	12 oz
Roux	As needed
Dried Thyme	¼ t
Dried Rosemary	¼ t
Duck Confit, Recipe Follows	4 Ea

Procedure

1. For the bean stew, soak the beans overnight in water. Drain the beans and combine with the chicken broth, the smoked ham, carrots, onions and celery. Bring to simmer and cook for 30 minutes. Add the sausage and garlic; simmer until beans are tender.
2. Remove and reserve the sausage.
3. Drain the beans, reserving both the beans and the cooking liquid. Reduce the liquid by half and combine with the beans. Reserve.
4. To make the meat stew, season with salt and pepper and brown it in the oil. Remove and reserve the meat.
5. Sauté the carrots, onions and celery until the vegetables begin to soften. Add the tomatoes and cook approximately 3-5 minutes.
6. Deglaze the pan with the wine and add the herbs and beef stock. Cover and simmer until the pork is tender, around 45 minutes.
7. Thicken sauce to desired consistency and reserve.
8. To serve, scrap excess fat from the Duck Confit. Transfer to a baking sheet and roast at 350 degrees for approximately 20 minutes or until skin is brown and meat is hot.
9. Arrange a portion of the bean stew in the bottom of a bowl, top with some of the pork stew, slices of the reserved sausage and the duck confit. Serve immediately.

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For the Confit

Leg/thigh portion from 2 whole duck	
Kosher Salt	2 T
Cracked Black Pepper	1 t
Bay Leaf	1 Ea
Fresh Thyme	6 sprigs
Garlic Cloves	6 Ea
Canola Oil	As needed

Procedure

1. Portion two whole duck, detaching the wing/thigh section. Reserve breasts from both birds for future recipe.
2. Rub the portions liberally with the salt and pepper. Place in a roasting pan large enough to hold the pieces. Cover and refrigerate overnight.
3. Dry the portions with a paper towel and return to pan.
4. Over medium heat, render the fat from the duck and enough cooking oil to completely cover the duck portions.
5. Cover the pan and cook in pre-heated 300 degree oven, for approximately 2 hours or until the meat is very tender.
6. Remove the portions from the fat and cover with enough oil to cover, careful not to get any of the cooked juices.
7. Cool, cover and refrigerate till needed.
8. Use for the Cassoulet.



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