

Cooking Corner

New-Fashioned Sausage Cassoulet

(NAPSA)—If you're one of those people who order cassoulet whenever you see it on the menu, you have lots of company. Most people love cassoulet and order it because it's a dish they think is hard to make at home. Well, here's a recipe that shows this French dish is really simple to make yet complex in flavor:

New-Fashioned Sausage Cassoulet

Yield: 4

- 1 teaspoon olive oil
- $\frac{1}{2}$ pound fully cooked smoked sausage, cut in 2-inch lengths
- $\frac{1}{2}$ pound fresh Italian sausage links, cut in 2-inch lengths
- 2 cups chopped onion
- 3 cloves garlic, peeled and minced
- 1 (28-ounce) can diced tomatoes including liquid
- 1 teaspoon dried thyme leaves
- $\frac{1}{2}$ teaspoon dried rosemary, crushed
- 2 whole bay leaves
- $\frac{1}{4}$ teaspoon ground cloves
- 1 (14- to 15-ounce) can white beans (cannellini or great northern), drained and rinsed

1. Heat oil in a large, heavy skillet over medium heat. Add sausages and sauté until brown, about 10 minutes. With a slotted spoon, transfer sausages to drain in a paper towel-lined bowl.



This delicious cassoulet is simple to make and complex in flavor.

2. Discard all but 1 teaspoon pan drippings. Add onion to hot pan drippings and cook until tender. Add garlic and sauté only until fragrant, about 30-40 seconds.

3. Stir in tomatoes with liquid, thyme, rosemary, bay leaves, cloves and beans.

4. Bring mixture to a gentle boil. Return sausage to pan. Cover and gently simmer for 30 to 40 minutes to allow flavors to develop.

5. Remove bay leaves. Serve cassoulet in individual shallow soup bowls.

For more recipes from the National Hot Dog & Sausage Council, go to www.hot-dog.org. To receive a free recipe booklet, "Sausage Recipes From Around the World," send a stamped, self-addressed, business-sized envelope to Sausage Recipes, 1150 Connecticut Ave, NW, 12th Floor, Washington, DC 20036.