

Cassoulet

Beans baked with lamb, goose, and sausages

For a 6-quart (3-L) casserole, serving 10 to 12 people

For the Beans:

To make 3 ½ quarts or 3 ¼ L cooked beans

5 cups (2 pounds or 900 g) dry white beans—Great Northern or small white

4 ½ quarts (4 L) water

1 pound (450 g) fat-and-lean salt pork with rind (optional)

1 large yellow onion, peeled and sliced

1 large herb bouquet (8 parsley sprigs, 4 cloves garlic, ½ tsp thyme, and 2 imported bay leaves, all tied in washed cheesecloth)

Salt as needed

For the Lamb:

About 4 pounds (2 kg) bone-in lamb shoulder, sawed into stewing chunks

Rendered goose fat, or cooking oil

2 large onions, sliced

4 or 5 large cloves garlic, minced

½ cup (1 dL) tomato sauce (page 239), or 4 or 5 Tb tomato paste

½ tsp thyme

2 imported bay leaves

2 cups (½ L) dry white wine or dry white French vermouth

3 cups (¾ L) or more beef stock or bouillon

Salt and pepper

Other Ingredients:

About ½ the preserved goose in the preceding recipe, and the cracklings

1 ½ to 2 pounds (675 to 900 g) cooking sausage such as kielbasy or chorizo, or sausage meat formed into cakes

3 Tb or more rendered goose fat or melted butter

2 cups (½ L) moderately pressed down, fresh white crumbs from crustless nonsweet French or Italian bread

½ cup (1 dL) moderately pressed down minced fresh parsley

