

## Lenny's Quick Cassoulet

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### Ingredients:

4 ounces' bacon, diced  
1 cups chopped onion (3/4 lb))  
1/2 cup celery, diced  
1/2 cup carrot, peeled diced  
1 lb Sausage links, cooked and sliced  
1 tsp finely chopped garlic  
1 tsp thyme  
1each bay leaf  
1/4 tsp black pepper  
1 (14-oz) can stewed tomatoes, chopped with juice  
2 each confit duck legs\*  
1 14 ounce can white beans  
2 cups beef broth  
1 Tbl tomato paste  
2 Tbl olive oil  
1 cups coarse fresh bread crumbs  
1/4 cup Parsley, chopped  
salt and pepper

1. In a large pot render diced bacon
2. Add carrots, onion and celery cook until translucent
3. Add sliced sausage
4. Add herbs and season
5. Add tomatoes, beef broth and tomato paste
6. Add duck confit legs \*available at Metropolitan Market
7. Drain and rinse beans and add to pot
8. Cover and simmer for 1 hour
9. Remove bones from cassoulet adjust seasoning if necessary

In a pan heat olive oil and toast bread crumbs

To serve portion out cassoulet and top with bread crumbs and chopped parsley. Serve with crusty bread and a hearty red wine.