

Smoked Sausage Cassoulet

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"Jay is the chef in our household and therefore I would like to add his input...Our tradition on Christmas eve is to have Cassoulet and pair it with a Beaujolais Cru, Daniel Bouland Morgon", Christie.

Ingredients

- 1 large onion, peeled and coarsely chopped
- 2 cloves of garlic, peeled and chopped
- 1 red pepper, stalk and top removed, de-seeded and broken into fairly small pieces
- 6 oz, 175 g, mushrooms, wiped then broken up into small chunks
- 1 400 g, can of mixed beans in tomato sauce
- 1 400 g, can of Italian chopped tomatoes
- 1 Mattessons reduced fat smoked garlic sausage weighing approx 227 g, thinly sliced
- 2 tablespoons of basil infused olive oil for frying
- 1 tsp dried basil
- salt and freshly ground black pepper
- Sprigs of fresh basil to garnish.

Method

Fry the onion, garlic, red pepper and mushrooms in a large saucepan in the olive oil for 5 minutes, until they are just starting to soften.

Add the sliced sausage, mixed beans, chopped tomatoes, dried basil and salt and pepper.

Bring to the boil, stirring to prevent it from sticking to the pan and to mix everything together, then cover and simmer for half an hour, stirring occasionally.

Serve up into warm bowls, garnish with fresh basil and accompany it with thickly sliced, crusty bread. You'll need yet more bread to dip into the delicious sauce.

The Pairing

Beaujolais Cru, **Daniel Bouland Morgon**