

PORK & WHITE BEAN CASSOULET



INGREDIENTS:

- 1 lb pork shoulder, cut into chunks
- 1 smoked sausage (or kielbasa), sliced
- Olive oil
- 1 onion, diced
- 3 cloves garlic, minced
- 1 can (14 oz) white beans, drained
- 1 cup chicken stock
- ½ cup canned tomatoes
- 1 bay leaf
- 1 tsp thyme (or herbes de Provence)
- Salt & pepper
- Optional: breadcrumbs for topping

PROCESS:

1. Brown the pork. Season and sear until golden. Remove.
2. Sauté. Add onion and garlic; cook until soft.
3. Build the pot. Add sausage, beans, tomatoes, stock, bay leaf, and thyme. Return pork to the pot.
4. Simmer 25–30 minutes. Let everything meld and thicken.
5. Optional: Sprinkle breadcrumbs on top and broil 2–3 minutes for a rustic crust.
6. Serve with a green salad, bread, and a glass of 2021 Bendicion!

PAIRING NOTES:

Rustic flavors of the dish create a perfect pairing for Mourvèdre. The wine's fruit characteristics and oak profile add to the heartiness of this cassoulet with bold flavors from the pork, sausage, and French seasonings.