

Hearty Winter Cassoulet

2lbs or 5 cups	Dry White Beans, we used Great Northern
2 1/2 lbs.	Ham Trimmings and Ham Bone
5Qts.	Chicken Broth
6-8	Raw Pork Sausage Links (optional)
1/2 Lb.	Cooked Bacon
1 Cup	Sliced White Onion
3 Large	Carrots. Peeled and Diced
2 Cups	Large Dice Celery
2	Diced Tomatoes
4-6	Garlic Cloves
2	Bay Leaves & a Pinch of Fresh or Dried Thyme
6 Sprigs	Fresh Parsley
4Tbsp.	Tomato Puree
1 Tsp	Cracked Pepper

Soak Beans Overnite

Or

Use Canned

Or

Bring Beans To A Boil in Water, Simmer for One Hour, Drain Liquid and Add Chicken Broth, Remaining Ingredients, Cover and Simmer for Two Hours, Taste for Seasoning and Enjoy!