

CLASSIC CASSOULET WITH DUCK CONFIT, WHITE BEANS & DUCK SAUSAGE  
2015 SYRAH GRENACHE MATARO



**RIDGE**  
VINEYARDS  
*Exceptional single-vineyard wines since 1962*

## INGREDIENTS, FOR BEANS INSTRUCTIONS

For the Beans:

1 celery stalk  
5 parsley stems  
2 thyme sprigs  
1 bay leaf  
1 onion, halved  
6 whole cloves  
5 cups (2 pounds) white beans, soaked overnight and drained  
1 pound salt pork  
6 garlic cloves, peeled and smashed  
2 medium carrots, peeled and roughly chopped  
2 cups chicken stock  
2 tablespoons tomato paste  
Kosher salt and freshly ground black pepper, to taste

### Cook the Beans:

Place the celery stalk on a cutting board and fit the parsley stems, thyme and bay leaf into the crease of the stalk, then secure with butcher's twine to make a bouquet garni. Stud each half of the onion with 3 cloves. Place the soaked beans in a large pot with the bouquet garni, studded onion, salt pork, garlic and carrots, and cover with water.

Bring to a simmer and cook, adding water as needed to keep the beans covered, until tender, roughly 1 hour. Drain the beans and discard the bouquet garni and onion. Remove the salt pork and set aside to cool, then roughly chop and reserve.

In a small bowl, whisk the 2 cups of chicken stock and tomato paste until smooth, then pour over the drained beans and carrots. Season with salt and pepper, and stir in the chopped salt pork.

### Assemble the cassoulet:

In a large skillet, heat 2 tablespoons of the duck fat over medium-high heat. Add the duck sausage and cook, turning as needed, until golden brown, 3 to 4 minutes. Transfer to a plate.

In a 4½-quart Dutch oven, rub 2 tablespoons of the duck fat and the garlic clove over the entire inside of the pot.

Spread out a third of the bean mixture into the bottom of the Dutch oven in an even layer, then top with half of the shredded confit duck legs, 4 duck sausages and half the garlic sausage slices.

Repeat this layering of beans and meat one more time until all the meat is used up, then top with the remaining third of the beans and duck confit skin. Cover and refrigerate the cassoulet overnight. The next day, preheat the oven to 325°.

Bring the cassoulet to room temperature, then cook, uncovered, until a crust forms on the top, 45 minutes. Break the top and pour in 2 more tablespoons of the reserved duck fat and the 2 tablespoons of chicken stock.

Continue to bake until another crust forms, 45 minutes. Remove from the oven and raise the temperature to 400°.

### Prepare the Bread Crumbs:

In a medium bowl, toss the bread crumbs with the remaining ¼ cup of reserved duck fat and garlic, then sprinkle over the cassoulet.

Return the dish to the oven and bake until golden brown and bubbling, 25 to 30 minutes. Remove from the oven and let cool for 10 minutes. Divide between bowls and serve.

## INGREDIENTS, CASSOULET

6 tablespoons reserved duck fat, divided  
8 links duck sausage  
1 garlic clove, peeled and smashed  
White beans (prepared in previous step)  
4 legs duck confit: bone removed and meat shredded; skin roughly chopped and set aside  
12 ounces cooked French garlic sausage, sliced ½-inch thick  
2 tablespoons chicken stock

## INGREDIENTS, CRUMBS

1 cup fresh bread crumbs  
¼ cup reserved duck fat or melted butter  
2 garlic cloves, finely grated

SERVES: 4

Share your  
#RidgeHolidayFeast  
pictures with us.