

Lamb Sausage Cassoulet

RECIPE

INGREDIENTS

- 1 lb. lamb sausage (cut into 8 pieces)
- 3 pt. cherry tomatoes
- 2 onions (medium-large, cut into 1 ½-inch chunks.)
- 6 garlic cloves (sliced)
- 3 Tbsp. extra-virgin olive oil
- 1 1/2 Tbsp. balsamic vinegar
- 2 tsp. dried thyme leaves
- 3 bay leaves
- salt & pepper to taste
- 4 cans white beans (about 16 ounces each, undrained)

DIRECTIONS

1. Adjust oven rack to lowest position and heat oven to 425 degrees F.
2. Mix sausages, tomatoes, onion, garlic, olive oil, vinegar, thyme, bay leaves, and a generous sprinkling of salt and pepper in a large heavy roasting pan.
3. Set pan in preheating oven and roast until sausages are brown and tomatoes have reduced to a thick sauce, about 45 minutes.
4. Remove from oven, stir in beans, and then continue to cook until casserole has heated through, about 10 minutes longer.
5. Enjoy with our Signature Series Syrah or your favorite Hawk Haven wine!

YIELDS: 8 SERVINGS

PREP TIME: 15 MINUTES

COOK TIME: 55 MINUTES

TOTAL TIME: 1.25 HOURS