

Winner Recipe contest fourth Quarter 2006

**Recipe Name:** Italian Sausage and Cannelloni Bean Cassoulet

**Recipe:**

2 14 oz cans Cannelloni Beans, rinsed & drained

2 medium onions, chopped

8 cloves garlic, minced

1 1/2 lbs Italian sweet sausage, casings removed and crumbled

1 c each low sodium chicken broth & beef broth (you can use all beef or chicken or use vegetable broth or water)

1 t dried sage

2 carrots, peeled and chopped

2 celery ribs, chopped

1/4 c chopped fresh parsley

2 c canned chopped tomatoes, drained

Freshly grated Parmesan

Freshly made creamy polenta

Heat a large Dutch oven over medium heat.

Add the sausage. Stir until the sausage has browned lightly, about 7 to 11 minutes

Add the onions, carrots, celery, and parsley. Cook, stirring occasionally, for 5 minutes.

Add the garlic and cook for 30 seconds.

Add the tomatoes, sage, beans and broth, and continue cooking for 30 minutes.

If you are able to get your hands on a Parmesan rind, throw it in while it is simmering.

Adjust the seasoning as desired with salt and pepper.

Serve over polenta, and be sure to have plenty of freshly grated Parmesan on hand.

Serves 6

