Woodstock
Inn & Resort

Chef Matthew McClure's Cassoulet



6-8 Servings

Ingredients

3 lbs White Beans
1 Pig Trotter
Fresh Pork Rind
1 Ham Bone
1 Ham Hock
½ lb Pork Belly, Cubed
6 Confit Duck Legs
1 lb Garlic Sausage
1 Bouquet Garni (Thyme, Parsley, Bay Leaf, Peppercorns)
10 Cloves
2 White Onions, Finely Diced
2 Heads of Garlic, Finely Diced
Salt

Method for Cassoulet – Day 1

In a pot of water, poach trotter, rind, ham bone, hock, bouquet garni, and cloves for 2 hours.
Strain into a heat-safe container. Reserve stock and proteins separately. Cool overnight.
Soak beans in water overnight.

Method for Cassoulet – Day 2

Drain beans and blanch for 7 minutes, then drain again.
Debone the ham hock and pig trotter. Reserve the meat.
In the reserved stock from yesterday, simmer the beans for 30 minutes.
Strain and reserve both the beans and the stock. Sear the pork belly, then remove, and set aside.
In the same pan, sauté the onions and garlic. Remove from the pan and stir into the beans.
In the same pan, brown the sausage, then remove, and set aside.
In the same pan, sear the duck legs, then remove the meat, and set aside.
In your cassoulet dish or dutch oven, stir together beans and meats, and season with salt.
Cover with stock **(make sure to reserve some)** and cook at 320° for about 2 hours. Do not put a lid on the dish.
Check regularly and break the crust to allow the liquid to reduce. If it looks dry add a small amount of stock.
Allow to cool and refrigerate overnight. Reserve any extra stock for the next day.