

RECIPE: SLOW COOKER PORK CASSOULET

PAIR WITH: FOOL'S ERRAND



INGREDIENTS

3lbs Pork shoulder with fat trimmed and cut into  
4 inch pieces

Kosher Salt

3 Tbsp Extra Virgin olive Oil

1 Large Yellow Onion, chopped

2 Leeks, cut in half lengthwise and sliced thinly

1 Cup Dry White Wine

2 tsp Smoked Paprika

1 tsp Fennel Seeds

2 - 14oz cans of drained cannellini beans

Ground Black Pepper, to taste

1 head of garlic, sliced in half crosswise

1 tsp fresh rosemary, chopped

1 tsp fresh thyme, chopped

INSTRUCTIONS:

1. Preheat oven to 450°F.
2. Season pork chunks with 1 Tbsp kosher salt and spread evenly on a baking sheet.
3. Roast pork in the oven for about 20 min, remove from oven and bring down oven temp to 325°F.
4. Place your dutch oven over medium high heat, add olive oil and saute the leeks and onions until lightly golden brown.
5. Pour in the wine and allow the alcohol to cook off for about a minute.
6. Add remaining ingredients along with 1 ½ tsp kosher salt. Stir to combine, tuck pork in and cover with lid.
7. Put the dutch oven into the oven and cook for 3-3.5 hrs. The pork should be fork tender.
8. Serve over cooked pasta. Enjoy!