

Super Bowl Cassoulet

Ingredients:

2 Tbsp.	olive oil
8 oz.	streak o'lean (rind removed), cubed
1 1/2 - 2 lbs.	pork loin, trimmed and cut into bite sized pieces
1 lb.	garlic sausage, casings removed
4 med/lg	onions, sliced
4 - 6 stalks	celery, sliced
6 cloves	garlic, minced
2	bay leaves
1 Tbsp.	fresh thyme or 1 tsp. dry
1 - 16 oz. can	diced tomatoes with juice
1 1/2 cups	chicken broth
1/2 cup	soup greens
2 cups	cooked turkey, cubed
3 - 15 oz. cans	Northern Beans with juice
1 env. (2 oz.)	instant mashed potatoes
1 tsp.	fresh thyme or 1 tsp. dry
3 or 4	brown and serve bread sticks, cut into cubes
2 oz.	butter, melted
1/4 cup	olive oil
2 small	cloves garlic, minced
pinch salt	

Method:

Preheat a conventional oven to 350°, convection oven to 325°.

Spray a large pot with Pam™. Add olive oil and heat. Add streak o'lean and fry briefly. Add pork loin and fry until no longer pink. Add sausage, break apart and fry for 6 - 8 minutes, or until watery juice is cooked out.

Add onions, celery, garlic, bay leaves and thyme. Continue to fry until onions are wilted. Add tomatoes, broth and soup greens. Cook until about 1/2 - 3/4 cup liquid is left in the pot (about 5-6 minutes over high heat). Remove from heat and discard bay leaves. Fold in turkey cubes.

Meantime, in a mixing bowl, stir together beans, mashed potatoes and thyme. Pour over the meat mixture in the pot.

Add a layer of cubed bread sticks. Blend together butter, olive oil and garlic. Drizzle over bread layer. Bake for 50 - 60 minutes.

Hint: Good with a little fresh pepper sprinkled on top before serving.