



Rustic Kitchen

BISTRO & BAR



THE RUSTIC “BEAN POT” RECIPE

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

INGREDIENTS

1 1/2 pounds pork shoulder, diced
1/2 pound Hobbs Calabrese sausage, diced
1 1/2 pounds chicken thighs, diced
1/2 pound sweet Italian sausage links
2 tablespoons Olive oil (to brown meat)
1/4 pound bacon, diced
1/4 pound pancetta, diced
1 carrot, chopped
1 yellow onion, diced
1 celery stalk, diced
2 cans Cannellini beans
1 can Garbanzo beans
2 tablespoons tomato paste
1 1/2 cups dry white wine
2 cups Marinara sauce
4 cups chicken stock
3 tablespoons fresh thyme, chopped
1 bay leaf

TO MAKE

In a large Dutch Oven or Le Creuset pot at medium high heat
COOK the bacon and pancetta for about 8 minutes, or until crispy, to render the fat.
ADD the onion, carrot and celery to the pot and SAUTE for about 8-10 minutes, or until just beginning to brown.
DREDGE the pork and chicken in flour and ADD to the pot.
BROWN the pork and chicken on all sides.
DEGLAZE the pot with white wine, scraping any bits from the bottom.
ADD the chicken stock, tomato paste, marinara sauce, thyme, a pinch of Cayenne pepper and bay leaf to the pot, stir and then bring to a BOIL.
Rinse the Cannelini and garbanzo beans and ADD to the pot.
ADD the sausage link to the pot and stir well.
COVER pot and REDUCE heat to low.
SIMMER for about 1 hour and 15 minutes, until pork and chicken are cooked through and have reached an internal temperature of 160 degrees F.
Season to taste with Salt and Pepper and serve in large bowls or crocks.
Sprinkle fresh chopped Parsley on top for garnish and serve with lots of crusty fresh bread. Enjoy!
Serves 8-12 and can be kept refrigerated for up to a week and then frozen.

