



# Ryan's Sausage and Bacon Country Cassoulet

Modified from: Melissa d'Arabian's White Chili  
with Quick-Roasted Garlic/  
*Food Network Magazine*

## Ingredients

### For the Roasted Garlic:

12 cloves garlic, unpeeled  
1 tablespoon extra-virgin olive oil

### For the Chili:

12 shallots, chopped  
2 tablespoons extra-virgin olive oil  
3 Anaheim chile peppers  
3 cloves garlic, minced  
3 tablespoons all-purpose flour  
1 cup dry white wine  
7 cups low-sodium chicken broth  
4 cups pork sausage, cooked  
1 tablespoon chili powder  
2 15oz-ounce cans navy beans, undrained  
Kosher salt and freshly ground black pepper  
10 ounces fresh spinach, chopped  
 $\frac{3}{4}$  teaspoon smoked paprika  
 $\frac{1}{3}$  cup heavy cream  
6 strips cooked bacon, chopped

## Directions

**Make the roasted garlic:** Toss the 12 cloves garlic with the olive oil and 1 teaspoon water in a microwave-safe bowl. Cover, leaving a vent, and microwave until soft, about 90 seconds. Let cool, covered.

**Prepare the chili:** Preheat the broiler. Cook the shallots in the olive oil in a large saucepan over medium-low heat until caramelized, about 20 minutes. Meanwhile, place the chiles on a foil-lined broiler pan and broil until charred on all sides, turning, about 8 minutes. Transfer to a bowl, cover with plastic wrap and let cool. Peel the peppers with your fingers or a paring knife. Stem, seed and chop.

Add the minced garlic to the shallots and cook until fragrant, about 2 minutes. Add the flour and cook, stirring, until toasted, about 3 minutes. Increase the heat to high and add the wine; simmer 2 minutes, scraping up any browned bits from the pan. Add the roasted chilies, 6 cups broth, the sausage, chili powder, cayenne, beans and salt and black pepper to taste. Return to a simmer.

Meanwhile, squeeze the soft pulp from the roasted garlic into a blender or food processor. Add the remaining 1 cup broth and process until smooth. Add to the chili and simmer until thickened, about 30 minutes, adding the spinach and bacon pieces during the last 5 minutes. Add the paprika and cream and season with salt and pepper.

**Serves 6**

**Pair this with Rucksack Cellars Wines: 2016 Chardonnay, 2016 Barbera Rosé, 2015 Zinfandel, 2013 Cache, 2014 Barbera,**