Crock Pot Lamb Cassoulet

Prep Time: 30 minutes

Ingredients:

1 lb dried Great Northern Beans, rinsed
1 large Onion, chopped
¼ tsp pepper
1 large garlic clove, crushed
1 tbsp fresh parsley, chopped
2 whole cloves
1 bay leaf
1 sprig fresh thyme
1 lb fresh boneless lamb, cut into cubes (usually chops cut from a leg)
¾ lb hot Italian sausage crumbled, casing removed
2 medium tomatoes peeled, seeded, chopped <u>or</u> 1 can 25 oz diced tomatoes
3 cups beef broth (use Double Strength if available)
1 cup Auriga Syrah

In a slow cooker, combine bean, onion, pepper, garlic and parsley. Wrap cloves, bay leaf and thyme in a cheesecloth or metal tea container. Add to pot.

Add lamb, sausage and tomatoes. Pour beef broth and wine over all.

Place crock pot on high for 2 hours. Reduce to low and cook for 5 more hours. Alternatively, place crock pot on low for 8-10 hours.

Remove and discard spice bag.

Serves 6-8

Serve with a bottle of Auriga Syrah, a loaf of crusty French bread and large green salad.