

heirloom bean and potato cassoulet

With deeply developed flavors and aromas that satisfy and entice, this cassoulet has everything you would expect from this homey French classic, except all the meat.

Serves 8

- 1 lb. dried beans, preferably yellow eye or cranberry, picked over, rinsed, and drained**
- 2 large sweet potatoes, peeled and cut into medium dice (about 5½ cups)**
- 3 large russet potatoes, peeled and cut into medium dice (about 3½ cups)**
- ¾ cup plus 2 Tbs. olive oil**
Kosher salt and freshly ground black pepper
- 1 bunch kale (about 1 lb.), stems removed, leaves and stems cut into 1-inch pieces**
- 2 medium white onions, diced (about 3 cups)**
- 4 cups plus 3 Tbs. vegetable stock or broth; more as needed**
- 2 medium shallots, minced (about ½ cup)**
- 3 Tbs. unsalted butter**
- 2 Tbs. fresh lemon juice**
- 1 Tbs. pickled jalapeños (or sweet pickled peppers), finely chopped; more for serving**
- 1 cup plain panko**
- ½ cup chopped fresh flat-leaf parsley**

Put the beans in a large pot with enough water to cover by 2 inches. Bring to a boil over high heat, cover, remove from the heat, and let soak for 1 hour. (Alternatively, soak the beans refrigerated in ample water overnight.) Drain the water from the beans, cover with fresh water by 2 inches, and bring to a boil over medium-high heat. Reduce to a simmer, and cook until tender, about 30 minutes.

Position a rack in the center of the oven and heat to 400°F.

Put the sweet and russet potatoes in a large bowl and toss with 2 Tbs. of the oil, 2 tsp. salt, and ¼ tsp. black pepper. Spread in a single layer on a rimmed baking sheet, and roast until slightly tender and just beginning to brown, about 15 minutes.

Meanwhile, heat 2 Tbs. of the oil in a large skillet over medium-high heat. Cook the kale, stirring and adding it in batches as the leaves begin to wilt, about 6 minutes. Season with ½ tsp. of salt. Transfer to a bowl.

Heat 2 Tbs. of the remaining olive oil in the skillet over low heat. Add the onion and cook, stirring occasionally, until tender, 10 to 15 minutes. Transfer the cooked onion to a blender with 3 Tbs. of the vegetable stock, and process until smooth.

Turn the oven down to 350°F.

Heat 6 Tbs. of the oil in a 4-quart Dutch oven over medium heat. Add the shallots and cook, stirring, until lightly browned, about 3 minutes. Add the beans and the remaining 4 cups stock, and bring to a simmer over medium-high heat. Stir in the butter and the onion purée. Cover the pot and bake until the beans soak up some of the liquid and become more tender, about 30 minutes.

Remove the pot from the oven, and stir in the roasted potatoes, kale, lemon juice, and jalapeños. Season to taste with salt and pepper.

Return to the oven and bake until the beans have absorbed most of the liquid and a crust has formed on top, 45 to 60 minutes.

Toss the panko with the remaining 2 Tbs. oil, 2 Tbs. of the parsley, ¼ tsp. salt, and ¼ tsp. pepper. Toast in a large skillet over medium-high heat, stirring frequently, until golden, about 3 minutes.

Sprinkle the top of the cassoulet with the remaining parsley, top with the panko, return to the oven, and bake until browned, about 10 minutes. Let rest for about 30 minutes before serving.



Pair With: **GRENACHE** Fruit flavors to work with the sweet potatoes, weight to work with the overall depth of flavor, and acidity to cleanse your palate and ready it for another bite—this wine has it all.



SERVE WITH

**Sautéed Spinach
with Shallots**

**Roasted Brussels
Sprouts with
Brown Butter
and Lemon**

(Recipes available at
FineCooking.com)