

Duck Cassoulet

Yield: 8 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/polish-duck-recipe>

Ingredients:

- 4 duck legs, rinsed well and patted dry
- 4 fresh thyme sprigs
- 4 garlic cloves
- 2 bay leaves
- 7 whole peppercorns
- salt to taste
- 3 1/2 cups canola oil or as needed
- 2 pounds great northern beans dried, picked over, rinsed and soaked in water for 12 to 24 hours
- 1 carrot peeled and cut into 1-inch lengths
- 1 bay leaf
- 4 parsley sprigs
- 1 yellow onion peeled
- 10 garlic cloves peeled
- 5 whole cloves
- salt to taste
- 1 yellow onion peeled and quartered
- 1 lb. mild pork garlic sausage mild pork garlic
- 1 lb. duck sausage, or substitute pork sausage duck, or substitute pork sausage
- 2 tomatoes peeled, seeded and chopped
- 2 quarts low sodium chicken broth or unsalted, warmed
- freshly ground pepper Salt and, to taste