



Musetto Con Fagioli

(Venetian Sausage with Beans)

From the "All Things Venetian" Event

Ingredients:

1 lb dried pinto beans
2 cloves of garlic
1 sage leaf
1 lb breakfast sausage such as Jimmy Dean
4 tablespoons Olive Oil
1 white onion
¼ lb of pancetta, chopped
1 tablespoon of finely chopped fresh rosemary
14 oz can of crushed tomatoes

DIRECTIONS:

Soak the beans overnight in water to cover. Drain the beans , put in a pot of fresh water with the garlic and sage and bring to a boil. Boil for 30 minutes and test to see if done. Boil longer if necessary . The beans should be tender but not mushy as they will cook some more with the rest of the ingredients Drain but keep about one cup of the cooking liquid. Remove the garlic and sage.

Heat oil in pan and brown sausage. Remove from pan and cut into small pieces. .Add chopped onion to pan and sauté until soft and golden. Add pancetta and sauté a few minutes more, then add rosemary. Add tomatoes and stir until pieces get soft about 15 minutes..

Add the beans that are cooked and some of the cooking liquid from the beans. Add the sausage and cook everything on low heat. Do not overcook. Taste and if the beans are done and everything is flavorful it is ready.