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Duck Casserole



Ingredients

- 1/2 kg pork sausage links - sliced
- 1 onion - peeled
- 1 tbsp cloves - whole
- 1 herb bundle - 3 sprigs parsley, 1 sprig thyme and 1 sprig rosemary (tied together)
- 230g bacon - rolled and tied with string
- 1/2kg dry navy beans - soaked overnight
- 3 cloves garlic - minced
- 1 bay leaf
- 2 large carrots - sliced
- 1/2 kg duck breast - skinned, boned and sliced into thin strips
- 1 tomato - chopped

Preparation

- 1 Insert the cloves into the onion and set aside.
- 2 Thereafter, brown the sausages in a skillet.
- 3 Place all the ingredients, but the tomatoes in a slow cooker and add enough water to cover them.
- 4 Cook on high for an hour, and then reduce the heat to low.
- 5 Continue to cook for approximately 7 hours.
- 6 Remove the herb bundle, onion and bacon.
- 7 Stir in the tomato and cook for a 1/2 hour before serving.

Cooks Note