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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