



Bougie baked beans

 Serves 5

 20 minutes

Recipe by Mic Giuliani

INGREDIENTS

- Thick sausages (any type)
- Onion (diced)
- Garlic (minced)
- Handful of cherry tomatoes (optional)
- 2 tins cannellini beans
- $\frac{1}{2}$ bottle passata
- 1 tbsp barbecue sauce (or to taste)
- Chilli to taste
- Salt and pepper

NOTES

This sausage and bean cassoulet goes well with creamy mashed potatoes, or thick slices of toast, and the vegies of your choice.

Cheese kraneskies go down a treat with cheese fiend children; or if you're feeling fancy, you can replace the sausages with pork spare ribs or pork belly cut into chunks (fried until browned on the outside). You may need to simmer for a bit longer than sausages - until the pork starts to fall apart.

DIRECTIONS

1. Fry the sausages - whole or chopped, according to preference.
2. Add onion and garlic, and a little bit of salt (the salt will help the onion and garlic bleed a bit of water and stop them burning).
3. Add the tins of beans (liquid and all), half a bottle of passata (or more depending on the quantity of meat), and a squirt of barbecue sauce. Season to taste with chilli, salt and pepper.
4. Cook it down until beans are softened and sauce thickened.



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