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Easy & Quick Mock-Cassoulet

A recipe for Uli's Famous Beer Bratwurst

Prep Time: 15 minutes
Cook Time: 20 minutes
Yield: 4-6 servings

INGREDIENTS:

- 1 Tablespoon olive oil
- 2 cans white beans – drained
- 2 cans (14oz) (or one large can) diced tomatoes incl. juice
- 1 pound Uli's Famous Beer Bratwurst (about 4 links) browned and cut into slices.
- 1 whole bulb garlic – minced (about 5-6 teaspoons)
- 1 bag fresh spinach
- Sliced mushrooms – optional.
- Salt / Pepper to taste

DIRECTIONS:

1. Place the beans in a bowl, cover them with water – about 31 inch above the beans – and add a teaspoon of salt. Allow to stand at room temperature overnight. When ready to use, drain the beans and rinse with clean water, then place in a medium saucepan and cover with water again. Bring to a simmer and simmer for 40 minutes then drain.
2. In a heavy pan with a little olive oil, sauté Uli's Famous Beer Bratwurst over medium heat. Remove, slice each link into 4 pieces. Return to pan along with garlic, and mushrooms. Cook for 6 minutes.
3. Add cooked beans and tomatoes and let the entire mixture simmer.
4. Before serving, add spinach to pan and allow to wilt over medium heat.