



843 Rainier Ave S
Seattle, WA 98144

Smoked Sausage & White Bean Stew

A recipe for Uli's Famous Heavy Garlic Smoked Kielbasa

Soak Time: 8 hours
Prep Time: 30 minutes
Stand Time: 30 minutes
Cook Time: 45 minutes
Total Time: 9hrs 45 mins
Yield: 8 servings

INGREDIENTS:

- 1 pound smoked Kielbasa, such as kielbasa cut in 1/2-inch slices
- 1 pound Great Northern beans, picked through, soaked overnight in water, drained, and rinsed
- 8 – 9 cup homemade chicken stock, unsalted chicken stock, or reduced-sodium chicken broth
- Kosher salt and freshly ground black pepper
- 3 tablespoon PLUS 1 tsp. extra-virgin olive oil
- 2 cup diced onions (2 medium)
- 1/2 cup diced celery (3 stalks)
- 1/2 cup peeled and diced carrots
- 1 1/2 teaspoon finely chopped garlic (about 3 cloves); any green shoot removed before chopping
- 1/4 teaspoon dried thyme, crushed
- 1 (14.5) ounce can whole peeled tomatoes, drained and crushed

DIRECTIONS:

1. Soak 1 pound of Great Northern Beans overnight in water, then drain, and rinse.
 2. In a heavy 5 to 6-quart Dutch oven, combine drained and rinsed beans, 8 cups stock, and a generous pinch of salt. Bring to boil and reduce heat. Simmer, partially covered, for 30 to 45 minutes, until beans are tender, stirring occasionally. Add more stock, if necessary; liquid should fully cover beans for beans to move easily during cooking. Cooking time for beans varies from batch to batch.
 3. Meanwhile, in a 12-inch skillet heat the 3 Tbsp. olive oil over medium heat. Cook onion in hot oil until translucent, stopping before onions brown. Add celery, carrots, and garlic; sprinkle with a pinch of salt and dried thyme. Stir well. Cook for 5 to 7 minutes.
 4. Add crushed tomatoes and season with a pinch of salt and a few grinds of black pepper. Cook for 5 minutes longer. Add to simmering beans in Dutch oven. Rinse and wipe out skillet; set aside.
 5. In a large pot of lightly salted boiling water cook the kale for 5 minutes. Drain; set aside to cool. When cool enough to handle, squeeze water from kale, then coarsely chop.
- In same 12-inch skillet heat smoked sausage in 1 tsp. olive oil over medium-high heat about 3 minutes, until well browned on each side. Cut diagonally into bite size pieces.

When beans are tender, add kale and sausage to beans and vegetables in Dutch oven. Simmer for 10 minutes. Taste for seasoning. Let sit for 30 minutes.