



Recipe # 002

Sausage and bean stew

(Recipe by Jamie Oliver)

Approximate servings	450
Portion size	½ cup

Ingredient	Instruction	Amount
Dried navy beans		36 pounds
Vegetable oil		3 cups
Yellow onions	diced	16 pounds
Garlic cloves	finely chopped	24
Roselli mild Italian sausage	or any good mild sausage	5 cases (40 x 4-ounce links; 50#)
Tomato base sauce (see Basics recipe #22)		6 gallons
Ground cumin		3 tablespoons
Chile powder		2 tablespoons
Red wine vinegar		2 cups
Worcestershire sauce		2 cups
Dijon mustard		1½ cups

Method

- The day before preparing the stew. Soak the beans in plenty of water then leave in the walk-in overnight.
- The next day, remove the sausages from the freezer and let stand at room temperature while cooking the onions and garlic. Heat the oil in the tilting kettle set to 350°F.
- Add the onion and garlic and cook until the onions are softened and lightly browned.
- Drain the beans and add them to the kettle. Add enough water to just cover the beans.
- Bring to a boil, and then adjust the heat to simmering. Cook for 45 minutes.
- While the beans are cooking, slice the sausages on the thicker blade of the food prep machine.
- Stir in the tomato base sauce, cumin, chile powder, vinegar, Worcestershire sauce, and mustard.
- Add the sausages to the kettle and stir until they're evenly distributed throughout the beans.
- Cook until the beans are tender, about another 45 minutes.
- Transfer to deep hotel pans and keep warm in hot boxes.