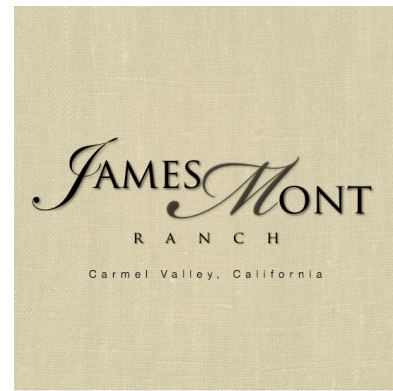


RECIPE



JAMESMONT RANCH SPICY WHITE BEAN STEW (SCAROLA)

INGREDIENTS

2	TBSP	EXTRA VIRGIN OLIVE OIL
1 1/3	LBS.	HOT ITALIAN SAUSAGE LINKS, CASING REMOVED AND CRUMBLLED
4	CLOVES	FRESH GARLIC CHOPPED
3	CANS	CANNELLINI BEANS
1/4	CUP	ROUGHLY CHOPPED FLAT-LEAF PARSLEY
1	PINCH	RED PEPPER FLAKES
3	CUPS	CHICKEN STOCK
3	CUPS	BEEF STOCK
2	HEADS	ESCAROLE (ABOUT 2 LBS.) TRIMMED AND CUT INTO STRIPS
1/4	LBS.	PECORINO ROMANO CHEESE (HALF CUT INTO THICK 2" STRIPS, HALF FINELY GRATED)
		KOSHER SALT AND FRESHLY GROUND PEPPER TO TASTE

METHOD

1. HEAT THE OIL IN A LARGE WIDE POT OVER MEDIUM-HIGH HEAT. ADD THE SAUSAGE AND COOK UNTIL BROWN ALL OVER, 12-15 MINUTE, USING A SPATULA TO BREAK INTO CRUMBLES. REDUCE HEAT TO MEDIUM-LOW, ADD GARLIC AND COOK FOR 30 SECONDS OR UNTIL FRAGRANT. ADD BEANS AND THEIR LIQUID, INCREASE HEAT TO MEDIUM-HIGH, AND COOK UNTIL HOT, 5-7 MINUTES. ADD PARSLEY, RED PEPPER FLAKES, SALT AND PEPPER. REDUCE HEAT TO MEDIUM-LOW AND SIMMER BRIEFLY.
2. MEANWHILE, BRING STOCK TO A BOIL IN A LARGE POT. ADD ESCAROLE, REDUCE HEAT TO MEDIUM-LOW, AND ADD THE STRIPS OF PECORINO ROMANO. SIMMER UNTIL ESCAROLE IS COMPLETELY WILTED, 4-5 MINUTES, STIRRING CONSTANTLY. STIR ESCAROLE MIXTURE INTO BEAN MIXTURE. BRING TO A BOIL, THEN SIMMER PARTIALLY COVERED, UNTIL THICKENED SLIGHTLY, ABOUT 1 HOUR, STIRRING OCCASIONALLY.
3. SERVE WITH REMAINING CHEESE.

SERVES 6

ADAPTED BY DARREN-JAMES MOOS FROM THE RECIPE "SCAROLA", SAVEUR, CHICAGO ISSUE AUG. 23, 2007