

Dinner & A Book Recipes

Episode #1602 – The Raw And the Cooked by Jim Harrison

Tuscan Stew

- 3 cans cannellini beans
- 6 chicken drumsticks or 2 large duck thighs and drumsticks
- 1 can crushed tomatoes
- 3 T. fresh, chopped sage and thyme
- salt and pepper to taste
- a sprinkling of red pepper flakes
- 1/2 c. chopped pancetta
- 2 cloves garlic, chopped

In T. Olive oil, heat garlic and pancetta till soft. Add chicken or duck and heat through. Add the beans and tomatoes, herbs and salt and pepper and red pepper flakes. Cook until the chicken or duck is cooked thoroughly.

You can adjust the ingredients for any size crowd.
Serve with brussel sprouts, asparagus or peas.