

## Polish Beans a la Brittany—*Fasolka po Bretońsku*

### Ingredients

- ½ lb (250 g) smoked sausage; ½ lb (250 g) smoked sausage;  
**OR** use cooked Polish sausage and ½ tsp smoked paprika
- ½ lb (250 g) bacon
- 1 large onion; peeled and finely chopped
- 3 bay leaves
- ¼ tsp ground allspice
- 1 large can crushed tomatoes
- 2 tbsp tomato paste
- ¼ tsp salt, or to taste
- ½ tsp sugar
- 4 cups cooked white beans, such as 2 cans white kidney beans

Slice bacon and sausage. Fry bacon in a pan over medium heat, until crispy, stirring to cook evenly. Add sausage and continue cooking and stirring, until sausage is slightly browned. Remove from heat; remove and discard most of the fat, saving about two tablespoons. Transfer bacon and sausage to a bowl using a slotted spoon, to drain any fat remaining. Reserve. In a large pan over medium heat, warm up the reserved fat, then add onions and sauté until translucent; incorporate bay leaves, allspice and smoked paprika (if using). Stir and cook for a few seconds, to allow the spices to bloom, then add tomato paste and continue frying for another twenty seconds. Pour in the crushed tomatoes. Drain the beans and incorporate to the pan, stirring. Add sugar, stirring well. Reduce heat to a simmer, and cook, covered for twenty minutes. Uncover and return reserved sausage and bacon to the pan. Season with salt, to taste, and allow to cook until the meat is nice and hot. Serve immediately.

