

Dublin Coddle

Irish Sausage, Bacon, Onion, and Potato 'Hot Pot'

Yield: Serves 4-6

Ingredients:

4 ½ lbs Red Potatoes - peeled
2 lbs (apx 5) Good Quality Pork Sausages
1 lb Thick Cut Bacon - cut into 1 inch pieces
2 Large Onions - sliced thin
¼ Cup Fresh Parsley - chopped
1 tsp Ham Soup Base - can substitute 1 ham, chicken, or beef
bouillon cube OR 2 + Cups ham stock
Kosher Salt to taste
Fresh Coarse-Ground Black Pepper to taste



Preparation:

- 1) Dissolve ham soup base (or bouillon cube) in 2 cups of boiling water and set aside until needed **(IF USING HAM STOCK SKIP THIS STEP)**
- 2) Place a 5 quart Dutch oven over medium low heat - Add the bacon and allow to cook until crispy (apx 15-20 minutes) - Once cooked, using a slotted spoon, transfer the bacon to plate or baking tray lined with absorbent paper until needed
- 3) Preheat oven to 300°F
- 4) Add sausages to the Dutch oven and sear for 3-4 minutes to a side until well browned
- 5) Once the sausages have been seared, remove the Dutch oven from the burner and transfer the sausages to a cutting board - Cut each sausage into 3 or 4 pieces
- 6) Prep your potatoes - You can slice them ¼ inch thick, quarter the larger ones and leave the smaller ones whole, or cut them into bite sized pieces (your choice)
- 7) Place a layer of onions in the bottom of the Dutch oven followed by a layer of bacon, about ⅓ of the sausage pieces, and a Tbs of the parsley, then a layer of potatoes a good pinch (apx ¼ tsp) of salt, and a good pinch (apx ¼ tsp) of pepper - Repeat until all of the ingredients are used up
- 8) Pour the stock (Ham Stock OR from step 1) over the top of the entire mixture
- 9) Cover the Dutch oven and place in the top third of the oven
- 10) Allow to cook until the potatoes are fork tender (amount of time will vary depending on how you prepared the potatoes but should take apx 1 ½ - 2 ½ hours) - NOTE: begin to check after 1 hour and add a little water (or ham stock) if necessary to keep about 2 inches of liquid in the bottom throughout cooking
- 11) Serve hot with a good Irish Stout and a good 'hunk' of crusty bread OR Irish soda bread OR Irish Brown Stout Bread