

Dublin Coddle



A dish traditionally associated with Dublin is made with boiled pork sausage, rashers (Irish style bacon), sliced or diced potatoes and onions cooked in the stock produced by boiling the rashers and sausages and flavored only with salt, pepper, and parsley. Cooking time is approximately 5 minutes boiling the meat in an open lidded pot to produce the stock and

then maybe an hour or so until all the ingredients have been combined in a covered pot.

The Coddle that I grew up with consisted of only these ingredients, no carrots. Also, resist the temptation to brown the sausages and bacon, this is not the traditional way.

Recipe serves about 4

1lb Irish pork sausages
8oz Irish style Bacon (Rashers)
1 cup stock or water
6 medium potatoes
2 medium onions
Parsley, salt and pepper

First cut the rashers into strips. Bring the stock to the boil in a medium saucepan which has a well-fitting lid, add the sausages and the rashers and simmer for about 5 minutes.

Remove the sausages and bacon and save the liquid. Cut each sausage into four or five pieces. Peel the potatoes and cut into thick slices. Skin the onions and slice them. Dump the potatoes, onions, sausages and bacon into the pot.

Pour the reserved stock over and season lightly to taste. Cover and simmer gently for about an hour. Add the seasoning and serve piping hot.

Recipe from Jackeen.com