

Dublin coddle

Preheat oven to 300 degrees

Brief summary of the recipe.

Ingredients

- 6 pork sausages (or bratwurst)
- 12oz thick cut bacon, sliced into 1 inch pieces
- 3 pounds russet potatoes, peeled & sliced 1/2" thick
- 2 large onions, sliced into 1/2" half rings
- 2 cups chicken broth
- 2 tablespoons apple cider vinegar
- 4-5 cloves garlic, minced
- 1 cup guinness beer (or beef broth)
- 1/4 cup fresh parsley, minced- plus extra for sprinkling
- pepper

Directions

1. in a large dutch oven, cook the bacon on medium heat until crispy. remove the bacon using a slotted spoon & drain on paper towels. sear the sausage (or bratwurst) in bacon grease to brown. remove the sausages from the pan to drain with the bacon.
2. remove all but about 1/4 of bacon grease from the pan. add the sliced onion to the pot, & cover. cook for about 7 minutes, stirring once or twice. add in the chicken broth, apple cider vinegar, minced garlic, & a sprinkling of pepper. bring to a boil, then remove from the heat. pour the onion/broth mixture into a separate dish for a moment.
3. layer the sliced potatoes along the bottom of your dutch oven. pour the onion/broth mixture over top. add in 1/2 of the bacon & 1/4 cup of chopped fresh parsley. place the whole sausages on top.
4. cover, cook for 45 minutes. remove from the heat & pour in 1 cup of guinness beer (or broth). replace the cover & return to the oven for another 45 minutes.
5. top with the remaining bacon & a few more sprinkles of fresh parsley once it's done. serve with crusty bread to sop up the au jus

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