

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Entrée

Dublin Coddle

Ingredients:

10 bacon slices, cut into 1 inch pieces
2 lbs pork sausage links
3 lbs potatoes, peeled and cut into chunks
2 onions, cut into rings
5 cloves garlic, cut into large slices
2 cups chicken broth
2 bay leaves
10 sprigs fresh thyme
2 Tbsp chopped fresh parsley

Instructions:

Cook bacon in large Dutch oven (or other oven safe pot) over medium high heat. When crispy, remove from pot and place on paper towel covered plate. Start preheating oven to 300°F. Add sausages to pot and brown each side. Remove, cut in half and set aside.

Remove excess fat from pan, leaving about 1/8 inch. Add onion and garlic to pot. Sauté 2-3 minutes. Place bacon and sausage atop onions and garlic and top with bay leaves and fresh thyme and chopped parsley. Place potatoes on top of meats. Add chicken broth and top everything with more thyme and parsley.

Cover pot and put in preheated oven. Bake for 2 hours.

Slow Cooker method

First fry up your bacon in a skillet, remove and set aside. Then brown up sausages in the same pan and remove. Then quickly sauté the onions and garlic.

In your slow cooker, add onion garlic mixture. Then layer on meats, bay leaves and some of the herbs, then potatoes and more fresh herbs.

Add in chicken broth, cover and cook 2-3 hours on high or 4-6 hours on low.

