
RECIPE OF THE WEEK

Dublin Coddle

This Dublin dish of sausages, bacon, onions and potatoes was a favourite of Jonathan Swift, author of *Gulliver's Travels* and dean of Christ Church Cathedral in Dublin. In Dublin itself, 'coddle' is known as a supper that can be prepared ahead of time and simmered in the oven whilst you are out - making it an excellent dish if you are out or entertaining! The name coddle probably derives from *caudle*, derived itself from the French "to boil gently, parboil, or stew". To "coddle" is still applied to poached

2 large onions, peeled & thick sliced
500g Squisito Irish, Brixworth, Scarborough or Toulouse pork sausages
450g bacon or pancetta thick cut or a bit of cured pork shoulder or a ham hock or two
500g water
1 ham stock cube or 1 chicken stock cube dissolved in water
3 -4 tablespoons fresh parsley, chopped
Trapani sea salt & ground white pepper

Peel your potatoes and cut the largest into three or four whilst leaving smallest whole. Finely chop the parsley and set aside. Boil the water and in it dissolve the stock cube. or fish out some chicken or ham stock from your freezer Griddle your sausages and bacon long enough to stripe them and tip any juices into your casserole. Chop the bacon into one-inch cube and chop the sausages chunks if you prefer. Preheat the oven to 300°F/150°C In a large

flameproof heavy pot with a tight lid, start layering the ingredients: onions, bacon, sausages or sausage pieces, potatoes. Season each layer liberally with fresh-ground white pepper and chopped fresh parsley then top with stock. Bring to the boil (high on a slo-cooker) then turn down down and lid the pot. At this point you can put a sheet of greaseproof paper under the lid or seal the edges with a paste of flour an water you can crack off before serving.

Put the covered pot in your bottom oven and bake for 3-4 hours or leave all day or overnight in a slo-cooker.

To Serve. Guinness, bottled or draft, goes extremely well with this dish

(indeed, adding a little to the pot toward the end of the process wouldn't hurt anything). Another good accompaniment is fresh soda bread, used to mop up the gravy!.

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or *coddled* eggs. Coddle is cooked in a slo-cooker so reduce the liquid by approximately half if coddling this way. Ideally serve with Guinness and Irish soda breadn - comfort food at its best! Sláinte.

2 kg firm waxy potatoes like Home Guard or larger Charlottes