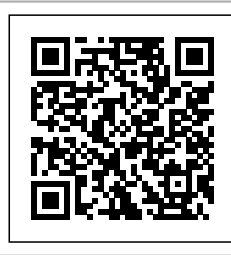


Irish Coddle



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 10 minutes

Cook Time: 2 hours 0 minutes

Ingredients

- 1/4 lb of Bacon, chopped
- 4 Sausages
- 3 Russet Potatoes, peeled and cut into large chunks
- 1 Medium Yellow Onion, minced
- 3 Cloves of Garlic, minced
- 3/4 cup of Guinness
- 1-1/2 cups of Chicken Stock
- Salt and Pepper, to taste
- Fresh Chopped Parsley

1) In a shallow Dutch oven, add the bacon. Allow it to crisp and fat to render over medium heat, once there, remove the bacon with a slotted spoon, if there's too much fat rendered then remove most leaving behind just a couple tablespoons.

2) Add the sausages, sear on all sides, then remove to a plate, add the garlic and onions, saute until tender then deglaze with the Guinness, reduce for about a minute then add the potatoes and sausages back in along with the bacon, cover with stock (you might need a bit more) bring to a boil, cover, reduce heat to low and simmer for about an hour and a half, finish with some parsley and dig in!

