

Dublin Coddle

Serves 6

1 tablespoon vegetable oil
12 links banger sausages, about 2 pounds
6 garlic cloves, smashed
1 large Spanish onion, cut into large chunks
3 medium carrots, cut in half widthwise
3 Idaho potatoes, cut into large chunks
1 bunch fresh thyme, tied into a bundle
1 ham hock, split in half
1 10-ounce bottles hard cider
2 tablespoons cider vinegar
3 cups organic chicken broth
salt and fresh ground pepper to taste
1 pound Irish bacon, sliced
1/2 cup chopped fresh flat-leaf parsley
garnishes: prepared horseradish, dijon mustard and chopped cornichons

1. Heat oil in a heavy cast iron pot or Dutch oven over medium heat. Brown sausages in oil in 2 batches; remove from pan. Add garlic, onions and carrots to the pan and saute for about 4 minutes, stirring often. Add potatoes and thyme bundle and season vegetables with salt and pepper. Add hard cider, cider vinegar and chicken broth to the pot and bring to a boil. Nestle the ham hock into the vegetables and lay Irish bacon on top of vegetables. Arrange sausages on top of bacon. Turn heat down to a very low simmer and cover. Cook over very low heat for 1 to 1 1/2 hours or until vegetables and meats are tender. Stir in parsley and adjust seasoning, if necessary. Ladle into bowls and serve with garnishes.