

Dublin Coddle

This is a very popular dish, especially in Dublin, and has been so for many years. It is nourishing, tasty, economical and warming - what more could you ask? Although it is best made with a good stock - water in which a ham has been boiled, or even a ham bone - a light stock cube will substitute.

1lb best sausages
8oz streaky bacon
1/2pt 1 cup stock or water
6 medium potatoes
2 medium onions
salt and pepper
(serves four)

Cut the bacon into 1in/ 3cm squares. Bring the stock to the boil in a medium saucepan which has a well-fitting lid, add the sausages and the bacon and simmer for about 5 minutes. Remove the sausages and bacon and save the liquid. Cut each sausage into four or five pieces. Peel the potatoes and cut into thick slices. Skin the onions and slice them. Assemble a layer of potatoes in the saucepan, followed by a layer of onions and then half the sausages and bacon. Repeat the process once more and then finish off with a layer of potatoes. Pour the reserved stock over and season lightly to taste. Cover and simmer gently for about an hour. Adjust the seasoning and serve piping hot.

See you all on St. Pat's Day

John Long.