

# Dublin Coddle

## Ingredients

1 pound sliced bacon  
2 pounds pure pork sausage links  
2 large onions, sliced  
2 cloves of garlic  
4 large potatoes, thickly sliced  
2 carrots, thickly sliced  
1 large bunch of fresh herbs (sage, parsley, thyme, rosemary tied with string)  
Black pepper to taste  
Hard cider (apple wine) or apple cider  
Fresh parsley, chopped for garnish

## Cooking

Lightly fry bacon until crisp.  
Place in large cooking pot.  
Brown sausage in some bacon grease or vegetable oil.  
Remove and add to pot.  
Soften sliced onions and whole garlic cloves in fat, then add to pot with potatoes and carrots.  
Bury the bunch of herbs in the middle of the mixture.  
Sprinkle with pepper.  
Cover with cider.  
Cook 1 1/2 hours over moderate heat; do not boil.  
Garnish with chopped parsley.

Makes 6 servings