



# Irish Coddle

Prep Time: 15 minutes  
Cook Time: 30 minutes  
Yield: 4 servings

## INGREDIENTS

1/2 lb bacon, cut into 1/4 inch strips, or lardons

1 lb pork sausage, cut into bite sized pieces

2 onions, peeled and quartered

5 golden potatoes, peeled and diced

5 medium sized carrots, peeled and diced

4 cups water

4 cups chicken stock

parsley (optional)

salt and pepper to taste

## DIRECTIONS

1. Brown bacon in a large sauce pot.
2. Add the remaining ingredients except parsley. Do not pour out the bacon grease. This will flavor the broth.
3. Bring to a boil and then reduce heat to a simmer for 20-30 minutes, or until potatoes are fork tender.
4. Season with salt and pepper to taste.
5. Garnish with parsley.



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