

Dublin Coddle

GF, S

Ingredients

SERVINGS
12

SERVING SIZE
10 oz

4.5 lb	Potato, Baker Idaho
2 C	Water K
2 tsp	Base, Beef Signature GF
0.5 lb	Sausage Kielbasa Cooked GFS
0.05 lb	Sausage Andouille Cajun
1 lb	Bacon Layout Frozen
2 large	Onion, Spanish Jumbo 50# K
1 tbsp	Parsely, Italian Fresh
to taste	Salt, Kosher
to taste	Pepper, Black Reg Grind

Nutrition

Per serving

303	K Cal
40.53	Carbohydrates
12.4 g	Protein
10.69 g	Fat
3.687 g	Saturated Fat
606 mg	Sodium

Directions

1. Pre-heat oven to 300 degrees F.
2. Cut any larger potatoes into three or four pieces, leaving smaller ones whole so that they will cook evenly. Dissolve the beef base in the boiled water.
3. Grill the sausages and bacon long enough to color them, but taking care not to dry them out. Drain on paper towels and chop the bacon into 1 in. pieces. You can chop the sausages into bite-sized pieces.
4. In a large dutch oven with a high oven proof lid, layer the onions, bacon, sausage, and potatoes; seasoning each layer liberally with pepper and parsley. Continue until the ingredients are used up and pour the hot beef base of the mixture.
5. On the stove, bring the liquid to a boil. Immediately reduce heat and cover the pot. Putting a layer of foil under the pot lid will help it seal.
6. Place the covered pot in a preheated oven and cook for at least 3 hours (up to five hours will not hurt it). After two hours, check liquid levels and add more water if necessary. There should be about an inch of liquid at the bottom of the pot at all times.
7. Serve hot with fresh soda bread.