

Just for fun...

Since things keep getting put off with regard to the cookbook, I thought I would use a little of this space to share some of the recipes with you. Hopefully, among the ramblings, you will find something you'd like to serve on your dinner table. (Please make note, all recipes given here are Copyright © M. R. Sellars.)

Felicity O'Brien's Signature Dublin Coddle

INGREDIENTS:

1 LB SLICED BACON
2 LBS QUALITY PORK SAUSAGE, LINK STYLE
2 LARGE MINCED ONIONS
6 CLOVES GARLIC
4 LARGE POTATOES, SLICED 1/4 INCH THICK (FELICITY PREFERS YUKON GOLD)
2 LARGE CARROTS, SLICED 1/4 INCH THICK
1 CUP GREEN CABBAGE, COARSELY SHREDDED
1 BUNCH FRESH PARSLEY
1 SMALL BOUQUET GARNI
1 GALLON FRESH, UNFILTERED APPLE CIDER
1 SIX PACK *GUINNESS STOUT* (OR OTHER STOUT STYLE BEER)

SALT AND FRESH CRACKED BLACK PEPPER TO TASTE

DIRECTIONS:

Fry bacon until crisp, set aside. Reserve a small amount of the bacon grease in the skillet. Poach sausages in 50/50 mixture of stout and apple cider, when done reserve remaining liquid. After poaching, brown sausages in bacon grease, set aside. Smash garlic cloves and slice onions. Sauté in bacon grease until soft and lightly caramelized. Break up bacon strips, slice sausages into 1" to 2" pieces. Layer ingredients in large Dutch oven, preferably cast iron, starting with cabbage on the bottom, then carrots, potatoes, onions & garlic, bacon, and finally sausages. Bury bouquet garni in center. Pour reserved 50/50 poaching mixture over ingredients until covered. (If reserved liquid is not enough to cover, add more cider and stout in equal proportions.) Fit with heavy lid and place in oven at 200°-225° for 2 1/2 to 3 hours. When ready to serve, remove bouquet garni, stir to mix, ladle into bowls and garnish with chopped, fresh parsley.

Serve with soda bread, The *O'Brien Family Signature Colcannon*, as well as the remaining *Guinness Stout*, and chilled apple cider. (Serves approximately 6.)