Irish Coddle (recipe serves 4 – 6)

 

Ingredients:

1¾ pounds Yukon Gold potatoes, thinly sliced (I use a mandolin)

4 thick slices bacon, cut into 1” pieces

1¼ pounds sausage links (Irish/English “bangers” or country sausage, *NOT* Italian)

2 onions, sliced into ½“ thick rings

1 tablespoon fresh thyme, minced (or a teaspoon dried)

1¾ cups chicken broth

2 tablespoons cider vinegar

2 tablespoons fresh, minced parsley

Preparation:

Adjust oven rack to lower-middle position and heat oven to 325° F. Shingle potato slices in bottom of 13 by 9-inch baking dish. Sprinkle with ½ ­teaspoon salt and ¼ teaspoon pepper; set aside.

Cook bacon in 12” skillet over medium heat until crispy, 12 to 14 ­minutes. Using slotted spoon, transfer bacon to paper towel–lined plate.

Carefully add sausages to now-empty skillet and cook until lightly browned on tops and bottoms, about 5 minutes. Transfer to paper towel–lined plate.

Pour off all but 2 tablespoons fat from skillet and return to medium heat. Add onions, thyme, ½ teaspoon salt, and ½ teaspoon pepper. Cover and cook until onions are softened, 7 to 9 minutes, stirring occasionally and scraping up any browned bits.

Add broth and vinegar, scraping up any browned bits, and bring to simmer. Carefully pour onion mixture over potatoes, spreading onions into even layer.

Place sausages, browned side up, on top of onions. Transfer to oven and bake until paring knife inserted into potatoes meets little resistance, about 1¼ hours.

Remove from oven and let cool for 10 minutes. Sprinkle with parsley and reserved bacon. Serve.