

# O'Neill's Bar & Restaurant

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## Dublin Coddle with Ham Hocks (for 4)

**Ingredients:** 4 ham hocks

4 sticks of celery (diced)

4 carrots (peeled and diced)

2 onions (chopped)

8 average size sausages

8 medium potatoes

4 potatoes diced for thickening

To season :parsley, thyme and white pepper

### **Method:**

Ask butcher for shanks of pork, wash thoroughly. Put into saucepan of cold water and simmer (topping up every now and then) for two hours or until skin breaks. Remove hocks from water and put to one side. Skin off top of stock. Add diced potatoes until break down to thicken broth. Add in all other ingredients including ham hocks. Cover and let simmer for 35 minutes. Season to taste