

# Lincolnshire Coddle



## Ingredients

454g Blakeman Lincolnshire Sausage  
225g Smoked Streaky Bacon  
600g Potatoes  
350g Carrots  
1 Large Onion  
1 Garlic Clove  
400ml Cider  
1 Tblspn Olive oil  
1 Sprig each of Parsley, Rosemary,  
Sage, Tarragon, Thyme,  
Salt & Black Pepper

## Method

Cut the bacon into 4cm strips and grill until crisp. Brown the sausages all over and place both sausage and bacon into a lidded pot. Slice the onions and fry in the hot olive oil with a whole clove of garlic. Tie together the fresh herbs (except the parsley) and add to the pot. Slice the potatoes and carrots thickly and layer the onions then sliced carrots followed by the potatoes, pour in the cider and cover. Cook in a moderate oven 140°C for about one and a half hours.

Serve with chopped parsley and savour with a glass of cider.

Serves 4

