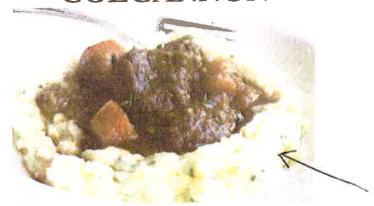
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COLCANNON



Ingredients:

2½	Pounds	Potatoes, peeled and cut into large chunks
1	Cup	Cabbage, chopped
1/4	Cup	Milk
4	Tablespoons	Butter
1/4	Teaspoon	Salt
1½	Teaspoons	Dried Chives (or green onion tops, sliced)
3	Slices	Bacon, cooked and crumbled (about 2 tablespoons)

Directions:

- 1. Place potatoes in a large pot of salted water. Bring to a boil, and reduce heat to medium-high and cook until they are tender (about 12 minutes). Drain well and put back in hot pot with milk and chives.
- 2. Melt butter in saute pan. Add cabbage. Saute until cabbage is tender. Add to potatoes with crumbled bacon and salt. Mash by hand until very few chunks of potato remain.
- 3. Serve topped with Irish Stew, if desired.