

2/25/17

COLCANNON



Ingredients:

2½	Pounds	Potatoes, peeled and cut into large chunks
1	Cup	Cabbage, chopped
¼	Cup	Milk
4	Tablespoons	Butter
¼	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.