



COLCANNON

INGREDIENTS:

- 3 large Russet Potatoes, peeled and cubed
- 1/2 head Napa Cabbage, stemmed and coarsely shredded
- 1/4 cup chopped Green Onion
- 1 stick Unsalted Butter
- 1/4 cup Whole Milk or Cream
- 1/2 teaspoon Salt
- 1/2 teaspoon freshly ground Black Pepper

PREPARATION INSTRUCTIONS:

1. Bring a medium pot of water to boil.
2. Add the potatoes and boil until softened, approximately 20 minutes.
3. Drain the potatoes and put in to a large bowl.
4. In a different pot, blanch the cabbage in boiling water for 1 minute.
5. Drain and reserve cabbage.
6. With a hand mixer, mash the potatoes until smooth and creamy.
7. Add the green onion, salt, pepper, butter, and milk.
8. Add the blanched cabbage and stir well.