

Colcannon

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This potato dish is a little bit like bubble and squeak. Serve it with any meat dish.

Ingredients:

2kg potatoes
½ small cabbage
1 onion
125ml milk
75g butter
Salt and pepper

Directions:

1. Peel and roughly chop the potatoes. Place them into a pan of cold water and bring them to the boil. Cook them for around 15-20 minutes or until tender, and then drain them and set them to one side.
2. Whilst the potatoes are cooking, chop the onion and the cabbage finely. Fry them in a little bit of butter until golden and softened.
3. Once the potatoes are cooked, mash them with the milk and salt and pepper. Once smooth, fold in the cooked cabbage and onion. Beat the butter through the colcannon before serving.

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