

Colcannon

Ingredients:

3 lbs. potatoes

2 sticks of butter

1 ¼ cup of hot milk

1 head of cabbage chopped

1 lb. cooked bacon

4 scallions

Chopped parsley

Peel and boil the potatoes until they are soft. Drain and cut into pieces before mashing. We can't have lumps. Mash them with the hot milk and butter and continually stir them while adding salt and pepper.

Meanwhile in another pot, boil the chopped cabbage. Add a pat of butter, cover and simmer 3 minutes. Drain and return to the pot.

Cook bacon and crumble. Add cabbage, bacon and chopped scallions to the potato mixture.

Serve in a bowl by placing a small indentation in the top and placing a pat of butter and sprinkle with parsley.