

Colcannon Mashed Potatoes with Cabbage

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 45 minutes

Step 1: Grate Cabbage

- 1/2 head of cabbage

Using a mandolin finely grate the cabbage. If you don't have a mandolin you can just finely chop it.

Bring a pot of water to a boil. Once boiling add salt and cabbage. If it's finely shredded this will only take a couple minutes to cook.

Once soft and cooked drain and set aside.

Step 2: Saute bacon

- 200 grams bacon
- 1/2 onion or 2 shallots

Dice up the bacon and onion and over medium high heat fry it up to your liking. When done set aside.

Step 3: Boil Potatoes and mash

- 6 medium potatoes
- 1 tbsp salt

Peel and cut potatoes into small pieces. Put in a pot of water and bring to a boil. Once boiling add salt.

When the potatoes are done drain and mash them up. I prefer to use a ricer because the texture is so consistent

Step 4: Pulling it all together

- 6 green onions
- 1/4 cup of butter
- 1/4 cup milk
- salt and pepper to taste

Remove the root end and finely dice up the green onions.

Add the butter to the hot potatoes and mix in till melted. I like to heat up the milk in the microwave for a few seconds so it's not cold out of the fridge. Add it in a bit at a time till you get the consistency you like. Now fold in the bacon, onions, cabbage and seasoning till it's all well mixed.

Serve immediately.