

COLCANNON

Prep. time:
15 minute

Cook Time:
15 minutes



Ingredients

2 pounds Yukon Gold potatoes
2 leeks, cleaned and thinly sliced
2 to 3 cups of green cabbage, thinly sliced or shredded
2 cloves of garlic, minced
6 tablespoons Kerrygold unsalted butter, divided
1.5 cups half and half
Salt and fresh ground pepper to taste

Optional garnish items:
Scallion or fresh parsley to garnish
Add in some Oscar Wilde cheddar
cheese for a flavor boost

Instructions:

1. Peel and cut potatoes into 1-inch cubes. Put potatoes in large saucepan or stock pot and fill with cold, salted water so potatoes are covered by about one inch of water. Bring to a boil over high heat and cook potatoes until easily pierced with a fork (about 15 minutes).
2. While potatoes are cooking, heat a large saute pan over medium high heat. Add 4 tablespoons of butter, then add cabbage and leeks. Cook, stirring frequently, until cabbage and leeks begin to soften, about 10 minutes. Add garlic and cook for one additional minute.
3. Add half and half to saute pan and bring to a simmer, then reduce heat to low and let simmer while you prepare the potatoes for mashing.
4. When potatoes are ready, remove from heat then drain into a colander in the sink. Return potatoes to pot. Using a slotted spoon or spatula, transfer all of the cabbage and leek mixture from the saute pan to the potatoes. Mash the potatoes using a potato masher while using a ladle to add in warm half and half about a 1/2 cup at a time. Add salt and pepper to taste.
5. When potatoes are at desired consistency, transfer to a serving bowl and garnish with sliced scallions or fresh parsley, then add remaining two tablespoons of butter on top to melt into potatoes. Enjoy!

Note

· You may not need all of the half and half in your potatoes. By only adding a ladle-full at a time while you mash you can make sure you don't end up with soupy mashed potatoes! If you find you actually need more, you can add additional half and half or milk as needed.

