

IRISH COLCANNON - Side Dish Version

The Cooks Next Door

4 lg. potatoes, peeled and cubed
2 c. chopped cabbage
1 med. onion, chopped
1/4 c. milk
2 Tb. butter or stick margarine, divided
salt & pepper to taste

Place potatoes in a large saucepan or Dutch oven; cover with water. Bring to a boil. Cover and cook over medium heat until potatoes are almost tender. Add cabbage and onion. Cover and simmer for 5-6 minutes or until cabbage is tender. Drain well. Mash with 1 Tb. butter, milk, salt and pepper. Place 1 Tb. of butter on top for serving. Serves about 5.