

Colcannon

Recipe courtesy of Christabel Rossiter

Show: Tyler's Ultimate Episode: Potato Dish



Level: Intermediate

Total: 2 hr

Prep: 15 min

Cook: 1 hr 45 min

Yield: 6 servings

Ingredients:

3 pounds potatoes, scrubbed
 2 sticks butter
 1 1/4 cups hot milk
 Freshly ground black pepper
 1 head cabbage, cored and finely shredded
 1 (1-pound) piece ham or bacon, cooked the day before
 4 scallions, finely chopped
 Chopped parsley leaves, for garnish

Directions:

- 1 Steam the potatoes in their skins for 30 minutes. Peel them using a knife and fork. Chop with a knife before mashing. Mash thoroughly to remove all the lumps. Add 1 stick of butter in pieces. Gradually add hot milk, stirring all the time. Season with a few grinds of black pepper.
- 2 Boil the cabbage in unsalted water until it turns a darker color. Add 2 tablespoons butter to tenderize it. Cover with lid for 2 minutes. Drain thoroughly before returning it to the pan. Chop into small pieces.
- 3 Put the ham in a large saucepan and cover with water. Bring to the boil and simmer for 45 minutes until tender. Drain. Remove any fat and chop into small pieces.
- 4 Add cabbage, scallions, and ham to mashed potatoes, stirring them in gently.
- 5 Serve in individual soup plates. Make an indentation on the top by swirling a wooden spoon. Put 1 tablespoon of butter into each indentation. Sprinkle with parsley.



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