



Colcannon (Irish) Mashed Potatoes with Shallots

Preparation Time: 10 mins

Cooking Time: 30 mins

Serves: 6

Difficulty: Easy-Moderate

INGREDIENTS

4 large Russet (Nadine – Oz)
Potatoes peeled and cut into quarters
½ - whole cabbage cored and finely
shredded
2 large shallots finely sliced
1 ¼ cups warm milk
Salt and Fresh Ground Pepper
2 sticks/200 grams butter

Note

I switched 4 scallions out for shallots

Variations

Sour cream – reduce amount of milk
Garlic – probably should have added
anyway
Cooked Bacon or Ham

DIRECTIONS

1. Fill a pot with salted water and boil potatoes on high until cooked through.
2. In a separate pot boil cabbage until it turns darker in color, then add 2 tablespoons of butter to tenderize it. Cover with lid and cook for 2 mins.
3. Drain cabbage and roughly chop.
4. In frypan, add 1 tablespoon butter and cook the shallot until almost crispy.
5. Mash the potatoes –
 - Mash thoroughly to remove the lumps
 - Add 4 tablespoons of butter and mash thoroughly to remove remaining lumps (amount varies based on how you like you mashed potatoes)
 - Add milk gradually, mashing constantly (more milk can be added based on preference of consistency)
 - Salt and add pepper
6. Add cabbage and shallots, and gently mix.