

Florida-style Colcannon



Ingredients

1# Idaho or Russet potatoes, peeled and cut into large chunks
½ # Florida Green cabbage
1 stick of unsalted butter, or to taste
1 small white or yellow onion, peeled and sliced thin
½ cup buttermilk (or just plain whole, milk)
1 tbsp. kosher or sea salt, plus to taste
ground black pepper to taste
2 strips bacon, cooked crisp and chopped up
2 scallions, sliced thin
chopped fresh parsley for garnish

Procedure

1. Place peeled and cut potatoes in a large pot with 2 tsp. salt. Cover with cold water and bring to a boil. Boil until tender, about 10 minutes. Drain potatoes, and set aside.
2. In the same pot, melt ½ of the butter. Add the onion and sweat until very tender. If desired, slightly brown the onion.
3. When the onion is tender, add all the cabbage. Add a large pinch of salt. Stir and sweat until tender, about 10 minutes.
4. When the cabbage is tender, mash the potatoes, either with a hand mixer or food mill, or an old-fashion potato masher (chunkier). Add these to the pot.
5. Add the any remaining butter, buttermilk (or milk) and scallions to the pot. Stir well.
6. Cook your bacon crisp and stir in. Season to taste with salt and pepper.
7. Garnish with fresh parsley.

Makes four hearty servings.

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