

Colcannon

4 pounds russet potatoes
1 tablespoon salt
8 cups thinly shredded kale
1/4 cup chicken stock
1 1/2 cups whole milk, warmed
8 tablespoons Irish butter, at room temperature, divided
Salt and freshly ground black pepper

1. Peel the potatoes and cut them into 1-inch pieces. Place the potatoes and 1 tablespoon of salt in a large pot and cover them with cold water. Bring to a boil over high heat and cook only until tender, about 15 minutes.
2. Meanwhile, place the kale and stock in a large skillet. Bring to a simmer over medium and cook, stirring often, until it wilts and becomes tender, about 10 minutes. Remove from the heat and season to taste with salt and pepper.
3. When the potatoes are done, drain them well in a colander and then return them to the still-warm pot so that they can steam dry. Push the warm potatoes through a ricer or food mill fitted with a medium disk. Collect the potatoes in a large bowl.
4. Add the warm milk and 6 tablespoons of the soft butter and stir with a wooden spoon until smooth.
5. Stir in the cabbage.
6. Season to taste with salt and pepper.
7. Serve warm, topped with the remaining butter.

Makes 8 servings.

creative cooking
with Sheri Castle
www.shericastle.com
(919) 967-5067