

## *Traditional Irish Colcannon*

Serves: 8

Ingredients:

2 pounds red potatoes, cut  
into large chunks

3/4 cup milk

3/4 Tsp. salt

6 Tbsp. Butter, plus  
additional melted butter if  
desired

1 cup chopped onion

6 cups finely shredded  
green cabbage (or one  
10ounce package)

1 cup (about 4 ounces)  
shredded Kerrygold  
Dubliner Cheese

Freshly ground pepper to  
taste

1. Cook potatoes in boiling water about 20 minutes or until very tender; drain well and mash with skins on, adding milk and salt.
2. While potatoes are cooking, melt butter in a large skillet. Add onion; cook 10 minutes, stirring occasionally, until very soft.
3. Add cabbage; cook and stir for 5 minutes more or until very soft. Stir cabbage mixture and Kerrygold cheese into hot potatoes and season with pepper.
4. Mound onto serving plates and make a well in the center of each. Pour a little melted butter into each well, if desired.