



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Colcannon –

1 ½ lbs. russet potatoes

1 savoy cabbage, trimmed, pale-green leaves finely shredded (4 cups)

1 leek, pale-green and white parts only, cut into ½ inch dice

1 cup milk

4 tbl. unsalted butter

¼ tsp. freshly grated nutmeg

Coarse salt

- 1. Preheat broiler. Peel and quarter potatoes, and place in a medium saucepan; add enough cold water to cover. Bring to a boil over high heat; reduce heat to a simmer, and cook until tender when pierced with a fork, about 15 minutes. Drain potatoes and return to saucepan. Mash with a potato masher or pass through a ricer; cover pan to keep warm.**
- 2. Meanwhile, in another saucepan, combine cabbage, leek, milk, 2 tbl. butter, and nutmeg; season with salt. Cover, and cook over medium heat, stirring occasionally, until cabbage and leek is soft but not browned, about 15 minutes. Stir into potatoes.**
- 3. Spread mixture in and 8-inch square baking dish. Make a small well in the center, and place under the broiler until lightly browned on top, about 5 minutes.**
- 4. Remove from broiler. Place remaining 2 tbl. butter in well. Serve immediately, spooning melted butter from well onto each serving.**

Credit: myrecipes.com