

COLCANNON

INGREDIENTS

4 russet potatoes (2 to 2 1/2 pounds), peeled and cut into chunks
2 tablespoons salt
salt and pepper to taste
4-5 rashers bacon, cut into 1 inch pieces
5-6 tablespoons unsalted butter (with more butter for serving)
3 lightly packed cups of chopped kale
3 green onions (including the green onion bits), minced (about 1/2 cup)
1 cup milk or cream

DIRECTIONS

Put the potatoes in a medium pot and cover with cold water by at least an inch. Add 2 tablespoons of salt, and bring to a boil. Boil until the potatoes are fork tender (15 to 20 minutes). Drain in a colander.

Return the pot to the stove and set over medium-high heat. Add the milk and butter and bring to a simmer.

In the meantime, using a medium skillet over medium heat, render the bacon. Once crispy, remove and set aside but keep the rendered bacon fat in the pan. Add the kale to wilt, adding a bit of salt and pepper, about 3-5 minutes. Add the green onions and sauté for an additional minute.

Using a food mill, mash the potatoes into the milk and butter and gently stir. Don't over-stir however, as the potatoes will become gluey. Add in the kale and bacon bits.

Serve immediately with additional butter.