

SWEET POTATO AND CHARD COLCANNON

INGREDIENTS

4 sweet 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 chard
3 green onions (including the green onion bits), minced (about 1/2 cup)
1 cup milk or cream

DIRECTIONS

Put the sweet 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 or so 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 chard 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.