

# Colcannon

## Ingredients:

- 1 & ½ pounds of potatoes
- ¼ pound cooked diced ham
- 1 small head of cabbage
- 8 TBS. Butter .
- Salt and pepper to taste
- ¾ cup of light cream
- 1 TBS. Chopped parsley
- ½ stick butter



## Instructions:

- Wash, trim and blanch cabbage.
- Squeeze out excess water and chop very fine.
- Boil potatoes in salted water. With skin on the potato
- Add the chopped cabbage to pan and sauté over high heat. Stir often.
- Season with salt and pepper.
- Peel potatoes when done and mash them.
- Mix the cabbage, diced ham, butter and parsley into the potatoes.
- Gently heat the cream and add to the potatoes. Mix together thoroughly.
- Put in a hot dish in a mound shape, with a depression in the center of the mound.
- Add butter to the center
- Season with additional salt and pepper, if desired and sprinkle with parsley.