



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Colcannon

Ingredients

7 russet potatoes, peeled and quartered (Yukon gold also work well)

1 stick of butter-divided use

3 small onions chopped

3 cups shredded green cabbage

1 tsp. fresh grated nutmeg

1/3 cup half and half

Kosher salt and fresh ground pepper to taste

Preparation

Place potatoes in large pot and cover with water by one inch. Bring to a boil, cooking potatoes until fork tender about 12 to 15 minutes.

Meanwhile, melt 3 tbsp. butter in large skillet. Add onions; cook until softened about 5 minutes. Add cabbage to skillet and cook until soft, about 5 minutes. Add salt and pepper to taste then add fresh nutmeg. Stir until combined. Remove from heat.

Drain potatoes and return to pot. Add 3 tbsp. butter and mash together. Add half and half and mash further until fluffy. Add salt and pepper to taste.

Fold in cooked onion and cabbage to potatoes. Place in serving bowl and top with remaining 2 tbsp. of butter. Serve immediately.



For more information please visit - CaseyMaloneShow.com