



Colcannon

5 or 6 medium turnips, cleaned, peeled, and chopped into small pieces

About 2 1/2 cups kale, cabbage, or a combination of both, stemmed, cleaned, and torn into small pieces

2 medium onions, peeled and chopped small

2 cloves garlic, finely minced

2 teaspoons salt

1 teaspoon pepper

Water

Butter

- In cooking pot, melt some butter. Add turnips, onions, and garlic. Fry until they are lightly browned and a little tender.
- Add kale and/or cabbage (and more butter if necessary). Fry for about 10 minutes, or until greens start to soften.
- Cover with water and bring to a boil. Let cook for about 20 minutes, or until turnips are very soft.
- Remove from pot and save about 1/2 cup liquid.
- In a bowl, mash vegetables together, adding enough cooking liquid to mash them as smooth as possible.
- Add butter, salt, and pepper.
- Serve warm.

Modern Adaptation

- Substitute bacon or vegetable oil for salt pork.