

Traditional Irish Colcannon



15 MIN
PREP TIME



25 MIN
COOK TIME



5 CUPS
4-6 servings

Ingredients

- 3 large (about 2 pounds) Yukon Gold potatoes, peeled and quartered
- 2 teaspoons fine salt, more to taste
- 6 tablespoons unsalted butter, at room temperature, divided
- 3 cups coarsely chopped kale, or other greens (leaves only, tough ribs discarded)
- 4 medium green onions, thinly sliced, white and green parts divided
- **1 dried or fresh bay leaf**
- 1 ¼ cups milk
- 1 teaspoon dry mustard powder
- Freshly ground black pepper, to taste

Instructions

1. Put 3 large potatoes into a large saucepan. Add 2 tsp fine salt and enough cold water to cover the potatoes by about 2".
2. Bring to a boil over high heat. Cook until the potatoes are tender, about 12 minutes. Drain in a colander set in the sink while you prepare the greens. Set the saucepan aside; you will use it again.
3. Melt 2 tbsp of unsalted butter in a medium skillet over medium heat. Add 3 cups coarsely chopped kale, white parts of the green onions, and 1 dried or fresh bay leaf and cook, stirring occasionally, until the kale is tender, about 5 minutes.
4. Add 1 ¼ cups milk and 1 tsp dry mustard powder. Once the milk simmers, reduce the heat to low to keep warm.
5. Return the drained potatoes to the reserved saucepan. Add the remaining 4 tbsp of unsalted butter and the green parts of the green onions. Mash with a potato masher until nearly smooth.
6. Add the kale-milk mixture to the saucepan, discarding the bay leaf. Stir to combine. The mixture may initially appear too liquid, but it will thicken as the potato starch absorbs the moisture. Season with salt and freshly ground black pepper to taste and serve.
7. Cool leftovers uncovered in the refrigerator until completely cold. Cover and store in the refrigerator for up to 5 days. Microwave or cook in a non-stick skillet over medium heat, stirring frequently with a rubber spatula, until hot.

Enjoy!