

Champ with Colcannon variation

INGREDIENTS

- 4 large russet potatoes, about 2 pounds
- 1/2 teaspoon salt
- 8 tablespoons of butter, divided
- 1 cup whole milk
- 1/2 bunch scallions, finely sliced, about 1/3 cup.
- salt and pepper, to taste
-

VARIATION

- 3 cups of kale, roughly chopped or finely sliced cabbage
- 1 tablespoon of oil or butter

DIRECTIONS

1. Wash and peel potatoes. Chop potatoes into large chunks, about 1-inch.
2. In a medium saucepan, add the chopped potatoes with enough cold water to cover them by an inch. Add 1/2 teaspoon of salt.
3. Bring water to a boil over high heat and simmer until potatoes are fork tender, about 25 minutes.
4. While the potatoes are boiling, thinly slice the white and light green parts of the scallions until you have about 1/3 cup.
5. In a small sauce pan, add 4 tablespoons of butter, sliced scallions, and 1 cup of milk.
6. Over medium heat, bring mixture to a simmer and simmer for 2-3 minutes, stirring occasionally. Watch carefully so that it doesn't boil over.
7. When potatoes are tender, drain potatoes and return potatoes to pot.
8. Add the warmed scallion-milk mixture to the potatoes. Mash and mix with a potato masher. Add salt and pepper, to taste, and mix until a smooth texture without over mixing.
9. Top each individual serving with a pat of the remaining butter.

COLCANNON VARIATION

1. Follow the directions above for preparing champ. While potatoes are cooking, prepare the kale.
2. In a medium skillet, heat the oil/butter of medium-high heat and saute the chopped skillet until tender.
3. When mixing and mashing the potatoes, stir in the cooked cabbage.



Boxty

INGREDIENTS

- 1-2 large russet potatoes, about 1 pounds
- 1 cup prepared mashed potatoes
- 1/2 cup sliced scallion green tops
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 cups all-purpose flour
- 1 cup buttermilk
- oil or butter for cooking

DIRECTIONS

1. Wash and peel potatoes and then grate with a box grater until you have about 1 1/2 cups of grated potatoes.
2. In a medium bowl, combine mashed potatoes, shredded potatoes, and scallion greens.
3. In a small bowl, combine baking powder, salt, and flour. Mix well.
4. Add flour mixture to the potatoes. Stir to combine.
5. Slowly pour in the buttermilk, a little at a time, stirring gently. Add buttermilk until you have a thick batter.
6. Heat a non-stick pan over medium-high heat.
7. Add enough oil or butter to coat the pan and then add a scoop of batter to the pan. Flatten and shape into a round pancake shape. Your pan will determine how many you can cook at once.
8. Cook until golden brown on the bottom, about 3-4 minutes. Flip and cook until the top is browned, another couple minutes.

Be careful to not cook them too quickly, the shredded potatoes need time to cook through. Turn the heat down if they are cooking too fast.

9. Serve hot.

