

Colcannon served with Deer Run Water Tower White

Serves 6

8 large potatoes, peeled
1 medium onion, chopped
2 garlic cloves, minced
1 medium slice ham, chopped
8 oz green cabbage, shredded
milk
hot butter

1. Fry the garlic, onion and ham together until the onion is cooked but not browned. Set aside.
2. Boil the cabbage in salted water until tender. Drain and set aside.
3. Boil potatoes in salted water until tender. Drain and mash to remove lumps. Add butter to taste. Add the hot milk and combine.
4. Combine the mash, cabbage and onion/ham mix in a large pot. Check for seasoning.
5. Serve as a side or a main dish.