

# Irish Colcannon with Bacon

Makes 4 servings

1 ½ pounds russet or baking potatoes  
1 medium green cabbage, shredded (stem trimmed with outer leaves removed and discarded).  
1 leek, trimmed with white and pale-green parts diced  
1 cup milk or milk substitute  
4 tablespoons butter  
1 teaspoon sea salt (or to taste)  
½ teaspoon freshly grated nutmeg  
½ lb. cooked bacon or ham, roughly chopped (optional)  
Charms (optional): 1 coin, 1 ring, 1 metal thimble, 1 large button

## Directions:

1. Peel and quarter potatoes and place in a large pot. Add cold water to cover.
2. Bring to a boil over high heat, then reduce heat and simmer about 15 minutes or until potatoes are tender when pierced with a fork.
3. Drain potatoes and return to pot. Mash potatoes with a masher or fork. Cover pot and set aside to keep warm.
4. In a medium saucepan, combine cabbage, leek, milk, 4 tablespoons melted butter, nutmeg and salt. Cover, and cook over medium heat about 15 minutes, stirring occasionally, until vegetables are soft but not browned. Stir into potatoes.
5. If playing the traditional charm game, clean all Irish "charms" and stir into the potatoes. Be sure to warn your guests to chew and swallow carefully!
6. Serve topped with chopped bacon or ham (optional).