

## **Colcannon**

3 pounds Yukon gold or red potatoes, boiled in skins and peeled.

½ head cabbage, coarsely chopped

8-12 brussel sprouts, halved.

1 carrot, shredded

½ white or yellow onion, chopped

8 oz sharp white cheddar cheese, grated.

1 stick butter

Boil and peel potatoes; put into large bowl and roughly mash with butter. Set aside.

Boil together: cabbage, Brussel sprouts, carrots and onion until vegetables are soft. Drain well, add to potato mixture and mash together, adding the cheese.

Place in an oven proof dish and back at 350 degrees for 40 minutes. Cheese will melt and top will brown.

Serve as a main dish with a green salad.

## **Colcannon Fritters**

4 cups colcannon mixture

2 whole eggs

1 cup flour

8 oz sharp cheddar grated.

Mix ingredients together and chill well.

Meanwhile, melt 3 cups of Crisco (or use vegetable oil) in a large saucepan. Form colcannon mixture into balls and drop into medium heat grease. Let fry, stirring slowly to brown all sides. Remove from grease and drain on paper towels; repeat with remaining mixture.

Serve warm by themselves, or with a ranch dip