



St Patricks Day Colcannon

<p>Ingredients</p> <p>500g potatoes (NOT baby potatoes)</p> <p>50g butter</p> <p>100g bacon</p> <p>$\frac{1}{2}$ white or green small cabbage</p> <p>75ml double cream</p> <p>Aim Higher</p> <p> Scissor snip some fresh chives on top for a garnish</p>	<p>Equipment</p> <p>All equipment is provided by school</p> <p>*Don't forget a container to take your food home in*</p>
<p><u>Method:</u></p> <ol style="list-style-type: none"> 1. Peel the potatoes and slice into 2-3cm chunks 2. Place potatoes in a large saucepan and cover with water. Put pan on the hob and bring to the boil. Cook for 20 minutes. 3. Meanwhile, use scissors to cut the bacon into small strips 4. Remove the stalk from the cabbage and cut the leaves into strips 5. Heat quarter of the butter in a frying pan, then fry the bacon and the cabbage for 5 mins. Turn off the heat and set aside. 6. Drain potatoes in a colander and return to the pan. 7. Mash potato until smooth and mix in the cream, remaining butter and salt and pepper. 8. Add bacon and cabbage to potato and mix. 9.  Using scissors snip some fresh chives over the colcannon. 	