

COLCANNON

Adapted from The Second Seasonal Political Palate by the Bloodroot Collective

INGREDIENTS

2 cups carrots, peeled and cut into sticks
2 cups parsnips, peeled and cut into sticks
2 cups rutabagas, peeled and cut into sticks
3 tablespoons olive oil
salt and pepper
8 medium potatoes
4 tablespoons butter
1 cup milk
2 cups green cabbage, shredded
2 cups green or purple kale, stems removed, torn into small pieces

METHOD

Preheat oven to 400°

Fill a large pot with water and bring to a boil. In the meantime, toss the chopped carrots, parsnips, and rutabagas in a bowl with olive oil. Spread the vegetables onto a baking sheet, sprinkle with salt, and roast in the oven. Check the vegetables and stir them every 15 minutes, until starting to brown and easily pierced with a fork.

Scrub and quarter potatoes. Peeling is optional. Place in a large pot, cover with water, and bring to a boil. Boil the potatoes until easily pierced with a fork. Drain in a colander, return to the pot, and return to medium heat to dry out.

Remove from heat and mash the potatoes with a fork or masher, adding 2 tablespoons butter, 1 cup milk, and salt and pepper to taste. Set aside.

In the other pot of boiling water, add the cabbage and kale, along with a tablespoon of salt. Cook, uncovered, for 10 minutes, stirring occasionally. Drain.

Melt 2 tablespoons butter in a large skillet. Add the greens and cook for 10 minutes until slightly browned. Add the greens to the mashed potatoes and root vegetables.

Serve as is, or reheat in a 350° oven.