

Colcannon

5 medium yellow-fleshed potatoes
1 bunch (8-10 leaves) kale, stems and center ribs removed
1 1/2 cups rich, unsweetened non-dairy milk or creamer (such as Califia)
3 scallions, white and green parts thinly sliced
Salt and pepper, to taste
2 tablespoons non-dairy butter (optional)

Chop or tear kale into thumb-sized pieces. Wilt the kale in a large pan or skillet, stirring frequently so it doesn't stick. When kale is wilted, remove from heat and set aside.

Peel and cube the potatoes. Simmer until fork tender, drain, and return to pan.

While the potatoes are simmering, prepare the scallions and combine with the milk in a small saucepan. When potatoes are almost cooked through, put the saucepan over low heat and bring to a simmer, then remove from heat.

While milk is heating and potatoes are almost finished simmering, preheat your broiler on low, and lightly grease a medium-sized baking dish (8- or 9-inch square).

Begin mashing the potatoes, adding milk in small increments (be sure to add all of the scallions) as you go. Small chunks are fine. Fold in the kale, and season to taste with salt and pepper. The potato mixture will be a little wet - this is fine, as they will lose moisture in the oven.

Transfer the potato mixture to the baking dish. Potatoes should be distributed evenly, but do not need to be smoothed out. Put under broiler until top is nice and brown. Depending on your broiler, this may take anywhere from five to fifteen minutes.

If you want to serve with butter, you can make little wells on the top when you take the potatoes out of the oven, and put little dollops of butter into the wells. Place back in the still-warm oven briefly, until the butter is melted.

Yield: 4 - 6 servings

Prep time: 10 minutes | Cooking time: 30 minutes