

Bubble & Squeak

Larkin Rogers

½ small head cabbage, finely shredded
3 large potatoes
½ large onion, finely diced
butter
generous pinch nutmeg
salt & pepper
¼ to 1/3 cup milk
Tabasco to taste

Recipes brought to you by:

Countryside Farmers' Markets

Makes 4 servings

Boil potatoes until knife can be inserted without resistance. Drain and mash with butter, nutmeg, tabasco, salt & pepper. Add enough milk to make a thick yet workable mash.

Sweat cabbage in water until soft. Drain & set aside. Sauté onions in butter until soft. Mix onions, cabbage and potatoes. Best if chilled overnight.

Melt butter in a large skillet over medium heat. Add potato mixture and cook until warmed through, and beginning to brown in patches. (Mixture can be made into small patties & fried or left whole.)

Visit our website for more information about the market & other great tasting recipes!

www.cvcountryside.org