

Cleo Coyle's Fully-Loaded Colcannon

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

As mystery writers, murder is our business. As cozy mystery writers, so is wordplay. And that is primarily how this dish came about. Back in 2009, my husband and I were writing [Roast Mortem](#), a book that pays tribute to the FDNY, which has a long history of Irish pride. During our



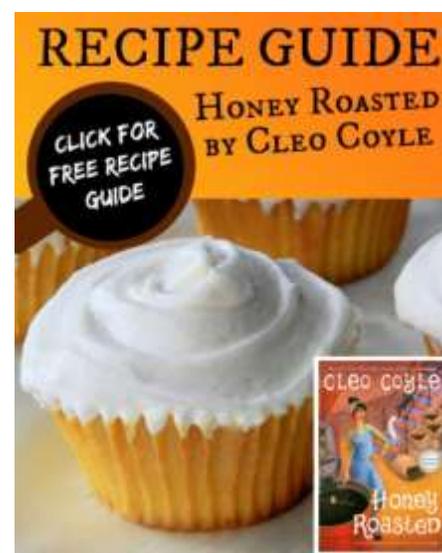
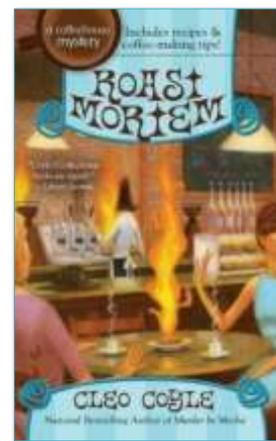
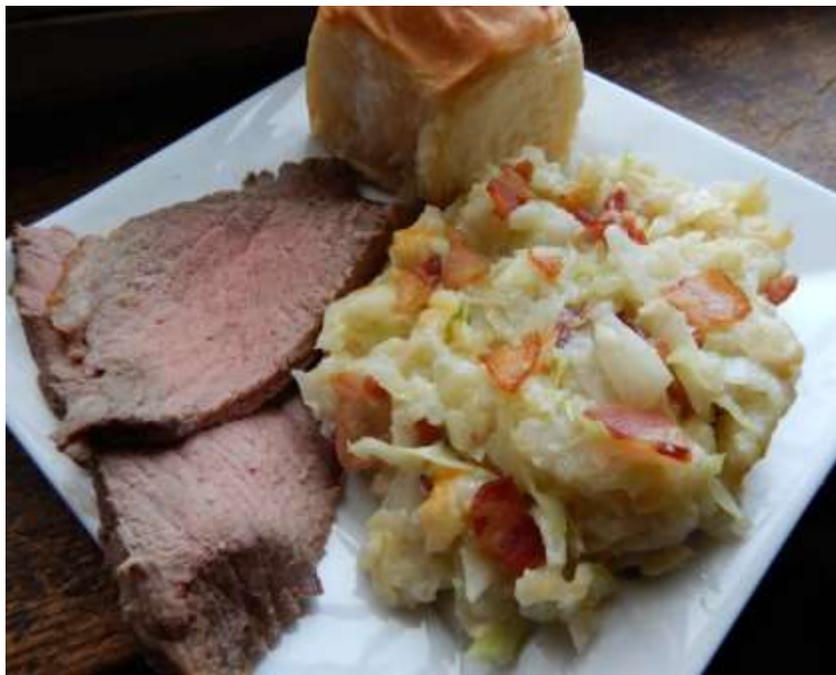
collaboration, we joked about what might happen if we "loaded" the colcannon. *Wait a second, we thought, why not fully load it—like a baked potato?!* Marc and I then put the recipe together much like New York City puts its cultural communities together:

We started with a basic Irish colcannon of cabbage and potatoes; added an Italian kiss of olive oil and hug of warm, sweet garlic; and finished the dish with an American-style flourish of gooey melted cheddar and smoky crumbled bacon. It's a colcannon that is practically exploding with comfort-food flavor. (Hey, no groaning. I warned you, we're punny.) No kidding here: Our fully-loaded colcannon makes a wonderful side dish; it's addictive, nutritious, and delicious. And now Marc and I invite you to jump into our (melting) pot. ~ **Cleo**

Makes about 6 cups

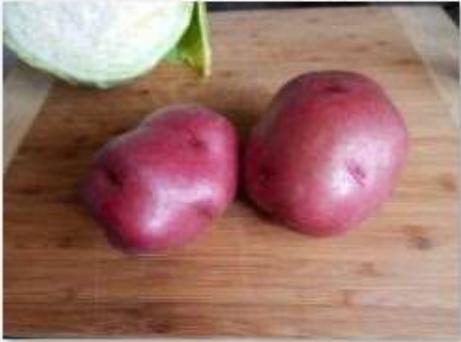
Ingredients

- 1 pound red potatoes, cut into uniform pieces
- 2-3 slices thick-cut bacon, chopped (or 4-5 regular bacon slices)
- 1 Tablespoon olive oil
- 2-3 cloves garlic, chopped
- 1 large onion, chopped
- 1/2 head cabbage, sliced thin (about 6 cups)
- 1 cup milk
- 1 Tablespoon butter
- 1/2 teaspoon kosher salt (or 1/4 teaspoon table salt)
- 1/4 teaspoon white pepper
- 2/3 cup (around 2 or 3 ounces) shredded cheddar cheese (mild or sharp cheese, your choice)



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Step 1—Cook the potatoes: Boil the red potatoes, skin and all, as you would for mashed potatoes—about 15 to 20 minutes. (Test a potato to make sure they're cooked through.) Remove the pot from heat, drain any extra water, and cover to keep the potatoes warm.



Step 2—Render bacon: While potatoes are boiling, chop bacon into small pieces and cook over a very low heat to render the fat. When bacon is brown, remove from pan and set aside.



Step 3—Sauté veggies: Turn the heat to medium, and add the olive oil to the drippings in the pan. Then add the garlic and onions and cook until the onions are translucent, about 3 minutes. Add cabbage and continue cooking another 5 minutes, stirring often to coat with the delicious flavors.



Step 4—Add milk and simmer: Reduce heat to low. Stir in milk, butter, salt, and white pepper; cover with a lid and cook until the cabbage is tender, about 8 minutes. (Test a few pieces to make sure the cabbage is cooked through before moving to the next step.)



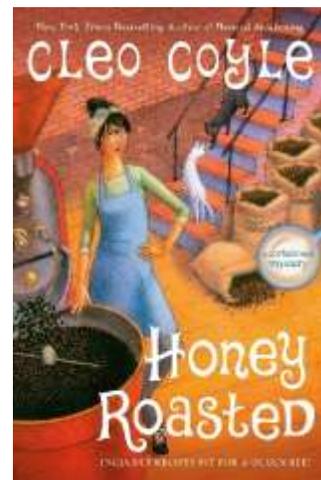
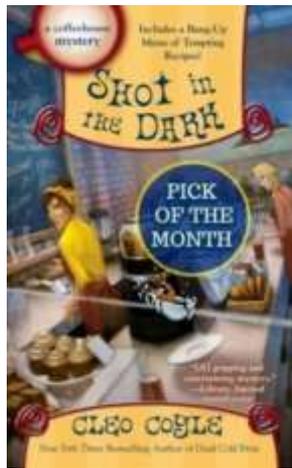
Step 5—Mix and mash: Combine the hot cabbage and the potatoes. Mash with a metal potato masher or large fork until the ingredients are blended.

Tip - As you mash in the potatoes, they will soak up remaining liquid. If there is much more liquid than what you see in my photo, then continue to cook the mixture, over low heat, until excess liquid evaporates.



Step 6—(Finish) Lock & load with cheese & bacon: Fold in the shredded cheese, which will melt in the heat of the mixture. Serve topped with crumbled bacon bits, and...

Eat with joy! ~ Cleo



The [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com

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