

Kohlcannon

8 potatoes

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup (1 stick) margarine or butter

4 cups coarsely shredded green cabbage

$\frac{3}{4}$ cup sliced green onions

$\frac{1}{3}$ cup milk

$\frac{1}{4}$ teaspoon pepper

Peel potatoes, quarter and cook in pan with $\frac{1}{2}$ inch boiling water and $\frac{1}{2}$ teaspoon salt, covered, till done - about 15 to 20 minutes. Drain. Cook cabbage in $\frac{1}{2}$ -inch ~~boil~~ boiling water with $\frac{1}{2}$ teaspoon salt till tender, about 8 to 10 minutes. Drain.

Melt 2 tablespoons of the margarine and

sauté green onions for 2 minutes. Add milk and heat with onions until scalded. Mash and beat potatoes with $\frac{1}{4}$ cup of the margarine. Add pepper, green onions and milk and continue beating until light and fluffy. Stir in cabbage, combining well. Heat over low heat for 5 minutes. Turn into warm serving dish. Make depression in center and add remaining butter or margarine.

For deluxe version, sprinkle shredded sharp cheddar cheese over top before serving.

Preparation time: 40 minutes