

Kailkenny

The name of this recipe from the north-east of Scotland is probably a corruption of colcannon, which is what the Irish call their version of the same dish.

To serve 4		
500 g	potatoes, boiled and drained	1 lb
500 g	cabbage, boiled and drained	1 lb
20 cl	single cream	7 fl oz
salt and pepper		

Mash the potatoes and cabbage together in a bowl. Stir in the cream, season, mix thoroughly, and serve very hot.

F. MARIAN MCNEILL
THE SCOTS KITCHEN



Scottish Mashed Potatoes and Cabbage

Rumbledethumps

This dish from the Scottish Borders is best made with freshly cooked vegetables, though it can be made with leftovers. The quantities of potatoes and cabbage should be equal.

To serve 4 to 6		
750 g	potatoes, boiled and drained	1½ lb
750 g	cabbage, boiled and drained	1½ lb
1 tbsp	chopped chives or 2 tbsp chopped cooked onions (optional)	1 tbsp
90 g	butter	3 oz
salt and freshly ground black pepper		
40 g	Cheddar cheese, grated (optional)	1½ oz

In a large bowl, gradually beat together the potatoes and cabbage, with the chives or onion if desired, and incorporate the butter. Season to taste with salt and pepper. The mixture may be put in an oven dish, covered with grated cheese and browned in an oven preheated to 190°C (375°F or Mark 5) for about 15 to 20 minutes.

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Mashed Potatoes and Turnips

Stwns

It is a custom in Wales to mix mashed potatoes with other cooked vegetables to make *stwns*—named after the *stwnsher*, or specially carved wooden tool traditionally used to mash the vegetables. Peas, broad beans and swedes as well as turnips may be combined with the potato and the mixture is usually served with fried liver and onions.

To serve 6 to 8		
500 g	potatoes, boiled and mashed	1 lb
500 g	young turnips, boiled and mashed	1 lb
90 g	butter	3 oz
salt and pepper		
buttermilk		

In a saucepan, mix the potatoes and turnips with the butter. Season with salt and pepper, and add enough buttermilk to give a creamy consistency. Heat through and serve.

LIZZIE BOYD (EDITOR)
BRITISH COOKERY

Patiala Vegetables

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To serve 4 to 6		
500 g	mixed fresh vegetables (cauliflower, carrot, sweet green pepper) diced	1 lb
300 g	freshly shelled green peas	10 oz
1 tbsp	chopped garlic	1 tbsp
10 cl	water	4 fl oz
5 tbsp	clarified butter	5 tbsp
5 tbsp	chopped onion	5 tbsp
½ tsp	turmeric	½ tsp
2 tsp	salt	2 tsp
1 tbsp	finely sliced scraped ginger root	1 tbsp
1 tbsp	minced, seeded, fresh green chili pepper	1 tbsp
90 cl	milk	1½ pints
2 tbsp	chopped fresh coriander leaves or parsley	2 tbsp
⅛ tsp each	ground cloves, black pepper and cardamom	⅛ tsp each

Purée the garlic with the water in a blender. Keep this garlic water next to the stove. Heat the butter and onion together in a medium-sized saucepan. Cook over a low heat, gradually