

RUMPLEDETHUMPS

INGREDIENTS

4 medium starchy potatoes, peeled and chopped (Russets are great)
4 tablespoons butter, divided
1/2 small head green cabbage, finely shredded (Savoy is better)
1 small onion, finely chopped
Salt and pepper to taste
1/2 cup grated sharp cheddar cheese
Chives or parsley, finely chopped for garnish (optional)

DIRECTIONS

Heat the oven to 375F. Prepare a baking dish by buttering generously.

Boil the chopped potatoes in salted water until tender, about 15-20 minutes. Drain and mash with 2 tablespoons of the butter. While the potatoes cook, melt the remaining 2 tablespoons of butter in a large skillet over medium heat. Add the cabbage and onion and sauté until softened, about 10 minutes. Season with salt and pepper.

Stir the cabbage mixture into the mashed potatoes and combine well. Spoon the mixture into a greased baking dish and smooth the top. Sprinkle the grated cheddar cheese evenly over the top. Bake uncovered for 20-25 minutes, or until golden brown and bubbly on top. Let cool slightly, sprinkle with chives or parsley, before serving.