

The Recipe Corner



Editor's Note: There are many "family" recipes that are passed from generation to generation that are never seen by outsiders. Many of these recipes would be enjoyed by others. This column is being established to present some of these recipes so others can enjoy them. The following recipe was submitted by Ann Harris, Lakewood, Colorado.

Champ

My mother came to the United States from Ireland as a young lady. As you can imagine, her family used the traditional Irish recipes for their meals. The following is a simple dish that was a favorite of our family.

Champ might be considered the Irish version of "mashed" potatoes seasoned with scallions, onions, or chives. In times past, Champ was considered a meatless main dish. In modern times, it is often served as a side dish.

2-3 bunches of scallions
½ pint milk
5 pounds of potatoes
butter
salt and pepper as needed

Boil the potatoes and mash well. Chop scallions and heat with milk, then beat into potatoes with wooden spoon. Season and serve hot with a large knob of butter in the center of each plateful.

Eat from the outside in, dipping each forkful into the melted butter. ♦