

EATING & DRINKING

Champ (Scallion Mashed Potatoes)

These traditional Irish mashed potatoes, threaded through with plenty of scallions, are meant to be served with a lake of butter on top. Leftovers make a delicious topping for shepherd's pie.

TOTAL TIME: 40 minutes **SERVES:** 6



3 pounds Yukon Gold potatoes, peeled and quartered

**Kosher salt
1½ cups whole milk
2 bunches scallions,**

**finely chopped
6 tablespoons salted butter, preferably Irish**

1. Put potatoes in a heavy pot filled with cold water and season liberally with salt. Bring to a boil over high heat then reduce heat to medium and simmer, uncovered, until potatoes are soft, about 20 minutes.
2. While potatoes cook, heat milk in a small saucepan over moderately high heat until it just comes to a simmer.

Turn off heat under saucepan and add scallions to milk.

3. Drain potatoes well, then return them to pot and place over low heat. Warm potatoes for a couple of minutes, occasionally shaking pot. (This will help dry out the potatoes, making a fluffier mash.) Using a potato masher or fork, mash potatoes until al-

most smooth. Cut 4 tablespoons butter into potatoes, pour in milk and scallions, and season with 1 teaspoon salt. Continue to mash until potatoes are smooth. Transfer to a warmed serving bowl, make a wide depression in the center and nestle remaining 2 tablespoons butter into hollow. Serve immediately.