

## COLCANNON WITH LEEKS AND KALE

3 lbs. Yukon Gold potatoes , peeled, cut in chunks, 8 cups  
1 stick butter, preferably Kerry Gold  
1 bunch (8 oz.) kale , stems trimmed, leaves chopped, 7 cups  
2 leeks , white and light green parts sliced, 3 cups  
1 1/2 tsp. kosher salt  
1/2 tsp. pepper  
1 cup potato water from pot of boiling potatoes  
1 cup whole milk or half and half

In large pot combine potatoes and enough cold water to cover potatoes. Bring to a boil over high heat. Boil 20 minutes or until potatoes are tender. Drain, reserving 1 cup potato water from pot.

Meanwhile, in another large pot melt butter over medium-high heat. Add leeks and cook 4 minutes or until just softened, stirring occasionally. Stir in kale and cook additional 8 minutes or until wilted and tender, stirring occasionally.

Mash potatoes until smooth. Stir in milk, kale mixture and 1/2 cup reserved potato water. Gradually add additional remaining potato water, if necessary, for desired texture. Taste and re-season if necessary.

Serves 8

OPTIONAL - Brown Butter Swirl in!

Place butter into a small pot and place over medium heat. Cook butter for about 5 minutes or until melted, browned with a nutty flavor. Remove from heat and set aside. Drizzle over potatoes.

## **PAN SEARED SALMON WITH BROWN BUTTER & CAPERS**

6 salmon filets - 4-6 oz. each  
Salt and pepper  
Olive oil

Preheat your skillet or grill over medium high heat. Lightly coat the salmon with oil and season well with salt and pepper. Add the salmon skin side up leaving room in the pans for the fish to breath. Do not try to move the fish until it forms a crust, then it will release from the pan and you can turn it. About 3-4 minutes. Turn it over and cook for another 2-3 minutes. Cook in batches if necessary. Serve salmon with brown butter sauce.

### **BROWN BUTTER SAUCE**

2 sticks (8 ounces) unsalted butter, cut into uniform pieces

Small frying pan or small pot, preferably light-colored

Melt the butter in a medium light-colored frying pan or skillet over medium heat. Swirl the pan occasionally to be sure the butter is cooking evenly.

Watch carefully: As the butter melts, it will begin to foam. The color will progress from lemony-yellow to golden-tan to, finally, a toasty-brown. You will smell the nuttiness, it is done. (optional to mix in capers or lemon for extra flavor at the end of cooking). Remove to a heat proof bowl to stop cooking.

Storing the brown butter: Once cool to the touch, transfer to a glass jar and store at room temperature for 5 days or in the refrigerator for up to 2 weeks.

### **RECIPE NOTES**

Freezing brown butter: Brown butter can also be frozen for up to 3 months in an airtight container.