

MAGNET CHAMP

IRISH CHAMP

Ingredients

- 2 pounds Russet potatoes, peeled and quartered
- 1 bunch green onions or scallions, green and white parts chopped
- $\frac{3}{4}$ cup whole milk, or heavy cream
- $\frac{1}{4}$ cup butter, salted Irish butter is best
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon ground white pepper, or black pepper

Directions

- Start by peeling and chopping 2 pounds of potatoes into large chunks. Place into a large pot and cover with cold, salted water. Bring to a boil and then lower the heat slightly. Boil until fork tender, about 15 minutes.
- Once tender, drain the potatoes and place back into the pot on low heat for a minute or two. Stir gently to dry the potatoes slightly and remove from the heat.
- While the potatoes are cooking, make the scallion infused milk. Chop the white and green parts of the green onions into small pieces. In a small pot or saucepan, melt $\frac{1}{4}$ cup salted Irish butter on medium heat and add the sliced green onions.
- Once the butter has melted, add $\frac{3}{4}$ cup of milk or cream and heat to a simmer, but don't let it boil.
- After the potatoes are done and the milk mixture is heating up, mash the potatoes in the same pot you cooked them in. You can also use a potato ricer if you prefer.

- Add 1 teaspoon salt, ½ teaspoon ground pepper and the milk mixture to the mashed potatoes and stir until fully combined. You may not need all the milk, so stir until you reach the desired consistency. The champ should be creamy and smooth, but still be able to form peaks when spooned into a bowl.
- Serve hot with a small indentation in the middle for more butter to melt into.

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