Traditional Irish Bacon, Cabbage and Mashed Potato

**Ingredients**

*(To serve a class of 18 students)*

* 2 cabbages
* 5kg potatoes
* 50 g Butter
* 100ml milk
* Salt and Pepper
* Sunflower oil
* 24 slices of bacon

**Equipment**

* Steamer x 2
* Saucepans x 2
* Frying Pans x 3
* Chopping Board and Sharp Knife
* Potato Masher
* Plates, Knives and Forks for 18 students

**Method**

1. Chop cabbage into slices and wash leaves.

2. Place cabbage in a steamer for 10 to 15 minutes (less time if slices are small).

3. Peel and cut potatoes into quarters.

4. Place potatoes into a saucepan and cover with water. Bring the pot to the boil turn to a simmer for 15 to 20 minutes.

5. Put sunflower oil into each frying pan and fry bacon for 8-10 minutes on a medium heat.

6. Once th potatoes are cooked mash them well and add butter, milk, salt and pepper.

7.Serve cabbage , bacon and mahed potato immediately and enjoy!