Cabbage Carrot Mash
From – Giant's Savory Magazine

2 lbs potatoes, peeled and cubed
8 oz carrots, coarsely grated
1 lb red cabbage, sliced into thin strips
2 Tbsp olive oil
1 tsp ground cumin
2 Tbsp red wine vinegar
½ cup milk
2 sticks celery, cut into thin slices
¼ cup golden raisins

• Boil the potatoes in lightly salted water until tender, about 20 minutes. Drain.
• Heat oil in a large skillet and fry the cabbage, carrot and cumin for 5 minutes.
• Reduce heat to low, add 2/3 cup water and simmer for 5 minutes.
• Add the vinegar and remove from heat.
• Mash potatoes and mix in milk.
• Combine the cabbage carrot mixture, celery and raisins with the mashed potatoes and season with salt and pepper.
• Warm another 2 minutes.

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