

# Barbara's Colcannon Soup

<https://www.fusioncraftiness.com/wp-json/mv-create/v1/creations/5/print>

YIELD: 6 BOWLS

## Irish Colcannon Soup Recipe

Irish Colcannon Soup is a hearty version of a classic Irish recipe. Made with potatoes, cabbage, onions, cream and butter, this piping hot soup will keep your insides warm and your spirits high this Winter.

**PREP TIME**  
20 minutes

**COOK TIME**  
45 minutes

**TOTAL TIME**  
1 hour 5 minutes

### Ingredients

- 3 Tbs salted butter
- 1 large onion, peeled & diced (2 cups)
- 1/2 lb chopped cabbage
- 4 medium starchy potatoes (1 1/2 lb) peeled & chopped
- 5 cups vegetable stock
- 1 1/2 cups whole milk or half & half
- 1/4 tsp black pepper
- salt to taste

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### Instructions

1. In large pot add butter and onions. Cook over medium heat until soft. Add cabbage and cook until cabbage wilts.
2. Add potatoes, broth & black pepper. Bring to a simmer and cook for 20 minutes.
3. With an immersion blender, process soup until thick but slightly chunky. You may use a food processor instead. If you have a small food processor, you may need to do this in batches.
4. Add milk to pot, bring to simmer and serve with [Irish Soda Bread](#).