



Garth McColgan Recipe

Boxyty and bacon, St. Patrick's Day feast

Serves

4

Prep Time

15 mins

Cook Time

1 hr 15 mins



Smoked Back Bacon with Boxyty, Red Onion and Blackcurrant Jam and Steamed Greens

Ingredients

2 pinches Sea Salt	300g Baked Potato (Bake in oven at 200°C/gas mark 6 for 1 hour. Scoop out insides and mash.)
3 pinches Nutmeg	100g Flour
2 tbsp Demerara Sugar	1 tsp freshly ground Black Pepper
2 tsp Balsamic Vinegar	1 tsp Sea Salt
1 tbsp Sunflower oil	10-30ml Milk
Red Onion and Blackcurrant Jam	Boxyty (Makes 8 cakes)
3 Red Onions, cut in half and finely sliced	40g Scallions, finely chopped (3-4 times)
1 tin Blackcurrants, drained and ½ juice reserved	300g Grated Raw Potato
3 tbsp Soy Sauce	

Method – For Bacon

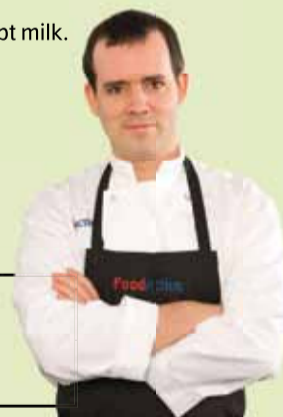
- Put the bacon joint into a pot. Cover with water and bring to the boil.
- Once boiling, change the water and bring to the boil again.
- Turn down the heat and simmer for 1 hour.
- Strain the bacon and remove from the pot.
- In a medium-hot pan brown the fat on the bacon joint. Turn using a carving fork. Keep the bacon fat in the pan to cook the Boxyty cake.
- To keep the bacon warm cover in tinfoil and put into an oven at 70°C/gas mark 1 until ready to serve.

For Red Onion and Blackcurrant Jam

- Fry the onions in a pot with the sunflower oil for 5 minutes.
- Add remaining ingredients except blackcurrants and simmer for 20 minutes. Stir occasionally.
- Remove from the heat and add the blackcurrants. Mix well and keep at room temperature until ready to serve.

For Boxyty

- In a large bowl mix all ingredients together well except milk.
- Depending on how dry the mixture is, add the milk as required.
- When mixed well divide into 8 and shape into round flat cakes, 2cm thick.
- On a medium heat, using the pan with the bacon fat, cook and brown the potato cakes each side for 4 minutes and serve.



To serve

Slice the cooked bacon joint as required. Serve two potato cakes per person served with lashings of red onion and blackcurrant jam and some steamed greens on the side. Delicious.



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