

# 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.



For more recipes visit us at  
[www.HealthyHarvestFarmCSA.com](http://www.HealthyHarvestFarmCSA.com)