

Haggis Recipes

Quick Haggis

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Ingredients:

1lb minced lamb
½ lb liver
1 onion
½ cup oatmeal
5 to 8 cups stock
½ cup suet
¼ tsp cayenne pepper
½ tsp. salt

Method:

Boil the liver and parboil the onion, then mince them together. Lightly brown the oatmeal then mix all ingredients together. Place in a greased basin and cover with foil, or a suet, crust if desired and steam for 1 ½ hours. Serves 6.

Haggis is often served with Chappit tatties and Neeps, but may also be served with clapshot which is a traditional dish from Orkney.

Clappit is a well-seasoned and buttered puree of mashed potato and mashed turnip.

I'd also suggest a good bottle of Scotch to toast Burns and the Haggis.

Baked Haggis

from Country Living, March 1991

Ingredients:

1lb boneless lamb shoulder or breast, cut into pieces (or ground lamb)
½ lb lamb liver, cut into pieces
½ cup water
1 small onion, coarsely chopped
1 large egg
¾ tsp. salt
¾ tsp. pepper, black
½ tsp. sugar
¼ tsp. ginger, ground
1/8 tsp. cloves, ground
1/8 tsp. nutmeg, ground
1 cup oats, rolled, old fashioned

Method:

Heat oven to 350-F. Grease an 8 ½ by 4 ½ inch loaf pan.

In food processor with chopping blade, process together half of the lamb, the liver, water, onion, egg, salt, pepper, sugar, ginger, cloves, and nutmeg until well combined. Add the remaining half of the lamb and the oats; process until well combined.

Spoon lamb mixture into the greased pan; pat surface to level. Bake 45 to 55 minutes or until centre feels firm when gently pressed. Cool 5 minutes in pan; unmold onto platter; slice and serve.

Notes: This skinless haggis is planned for American tastes, yet contains many of the ingredients found in the real thing. You can unmold the loaf and serve it in place of the purchased haggis recipes.