



## Traditional Haggis

This is the most traditional of all Scottish dishes, eaten on Burns Night (January 25th, the birthday of Scotland's national poet, Robert Burns, 1759-1796) and at Hogmanay (New Year's Eve). It is really a large round sausage; the skin being a sheep's paunch. The finest haggis of all is made with deer liver, served to the skirl of the pipes, cut open with a traditional *sgian dubh* (black stocking knife) and accompanied by small glasses of neat Scotch whisky. This recipe dates from 1856.

- 1 large sausage casing
- 5 cups dry coarse or steel cut oatmeal
- 1 lb. (0.5 kg) chopped suet
- 1 lb. (0.5 kg) lamb or venison liver, braised then minced
- 2 cups beef or lamb stock
- Lamb liver and kidney, boiled and minced
- 1 large chopped onion
- 1/2 tsp. cayenne pepper
- 1/2 tsp. allspice
- 1/2 tsp. salt
- 1/2 tsp. pepper

Toast oatmeal slowly until crisp. Mix all ingredients (except stomach bag) together. Add stock. Fill bag to just over half full, press out air, and tie-up securely. Have ready a large pot of boiling water. Prick the haggis all over with a large pin so it doesn't burst. Simmer slowly for 3-4 hours. Serve with "neeps an tatties", a traditional Scottish dish that combines mashed potatoes and swede turnips with chives, butter or drippings, and salt and pepper.