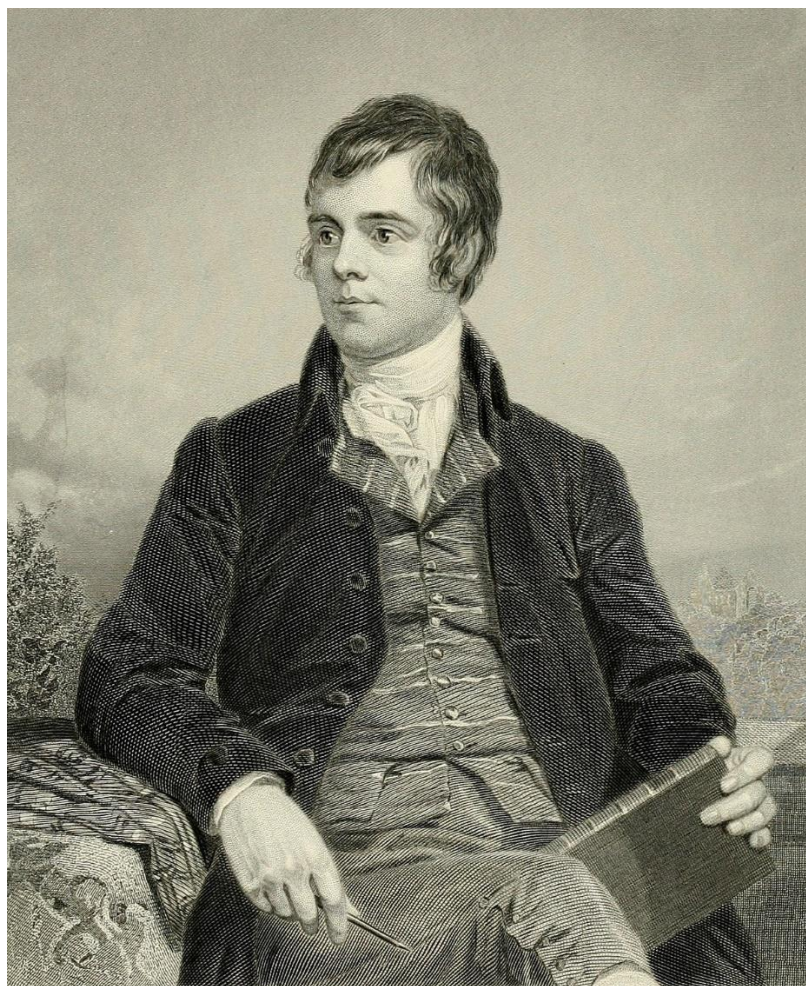


The Anselm Society's
Burns Night

Recipe Guide



Menu

Main Course

Haggis
Cock-a-Leekie Soup
Steak Pie

Accompaniments

Bashed Neeps and Chappit Tatties
Cheese board with Scottish Oatcakes

Desserts

Cranachan
Shortbread

Drinks

Tea
Beer
Wine
Scotch
Specialty Cocktails

For more information: <https://www.scottishseran.com/burns-night-menu/>

Simplified Haggis

Ingredients

- ½ tbsp butter
- 1 onion
- ½ tsp ground black pepper
- ¾ tsp ground coriander
- ¾ tsp nutmeg
- 1 tsp allspice
- ½ tsp dried thyme or fresh, slightly chopped if fresh
- ¼ tsp cinnamon
- 1 lb ground lamb/ lamb mince
- ½ lb chicken livers
- 1 cup stock
- 4 oz steel-cut oats



Instructions

1. Preheat the oven to 350F.
2. Warm the butter in a pan. Finely dice the onion and cook over a medium heat in the butter until softened, about 5 minutes.
3. Meanwhile take any fatty or tough pieces off the chicken livers and roughly chop.
4. Add the various spices and thyme to the onion and cook a minute then add the lamb and chicken livers.
5. Brown the meat then once it is all cooked, add the stock and cover. Allow to simmer for around 20mins.
6. Then add the oatmeal, mix well and transfer to an oven dish (unless you started with a dish that can transfer).
7. Cover the dish and put in the oven for 30mins.
8. Remove the lid and cook another 10 mins.
9. Serve with mashed potatoes and mashed rutabaga/swede.
10. Note: I allow around 4oz rutabaga/swede and potato per person, skin them, boil them then add some butter and pepper to the rutabaga/swede and some butter and milk to the potatoes and mash each of them.

Source: <https://www.carolinescooking.com/haggis/>

You can buy this in a tin at the British Pantry if you prefer not to make it yourself.

Vegetarian version: <https://www.scottishscran.com/vegetarian-haggis-recipe/>

Cock-a-Leekie Soup

(from the Loch Lomond Trio)

Ingredients

- Stock:
3 pints (6 cups) of chicken broth or chicken bone broth (this has a richer flavor)
OR 3 pints of water and 4 chicken bouillon cubes or other condensed chicken stock
- 1 chicken breast
- 1/2 cup white rice, washed
- 2-3 leeks
- 1/2 teaspoon dried thyme
- 1 bay leaf, optional
- 2 carrots, sliced, optional
- Salt and pepper



Instructions

1. In a pot, make the stock by adding the chicken broth or water and chicken bouillon, then heat and stir to dissolve the bouillon.
2. Next, add the chicken breast and cook for 30 minutes or until the chicken is tender. Remove the chicken from the pot and shred it.
3. Meanwhile, add the washed rice (and carrots and bay leaf, if using.) Chop the white part of the leeks and add this to the pot. Cook for about one more hour, until the rice and carrots are tender.
4. Add the shredded chicken back to the pot. Add salt and pepper to taste and remove the bay leaf. Serve hot, ladled into bowls.

Serves about 4 hungry Scotsmen!

Steak Pie

Ingredients

For the Filling:

- 1.7 pounds stewing beef, cut into bite-sized chunks
- 2 tablespoons all-purpose flour
- 2 teaspoons salt
- 1 teaspoon black pepper
- 2 tablespoons olive oil
- 2 large onions, thinly sliced
- 3 ½ cups beef broth
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire
- 2 teaspoons Colman's mustard
- Small handful of fresh thyme
- Small handful of fresh parsley
- 1 bay leaf

For the Pastry:

- 1 pound 5 ounces puff pastry, chilled
- 1 large egg, beaten



Instructions

1. Let the meat warm up to room temperature before cooking it, about 30 minutes. Then, toss the chunks of stewing beef with the flour, salt, and pepper until coated.
2. Heat the olive oil in a Dutch oven over medium-high heat until shimmering, then lower the heat to medium-low. Brown the beef in small batches, removing the browned pieces to a bowl as you go. Turn the pieces when they no longer stick to the pan.
3. Turn the heat back up to medium-high and add the sliced onions and a little of the broth. Stir and cook the onions for a few minutes, until they have softened.
4. Add the tomato paste, Worcestershire sauce, mustard, and the remaining broth. Bundle together the sprigs of fresh thyme and parsley and use kitchen twine to tightly tie them into a bouquet garni. Add the herbs and bay leaf to the pot and stir well to combine the ingredients.
5. Bring to a boil over medium-high heat, then turn down the heat to low and simmer for 2 to 2 ½ hours, or until the meat is very tender.

6. Remove the bouquet garni and bay leaf, then pour the stew into a 6-cup pie dish and set aside to cool. This step is important, as a steaming hot filling will melt the butter in the puff pastry. You can even refrigerate the filling overnight at this stage if desired.
7. Once the stew is no longer hot, brush the edge of the pie dish with beaten egg and cover the filling with the puff pastry. Press the edges down to seal and trim off the excess pastry. Brush the whole top with beaten egg and cut several vent holes.
8. Bake at 400 F for about 35 minutes, or until the crust is well browned. Let the pie cool for 15 minutes before serving. Enjoy with mashed potatoes and boiled peas.

Source: <https://savorthe flavour.com/scottish-steak-pie/>

You can buy frozen personal-size Steak & Stout Pies at Trader Joe's if you prefer not to make this yourself.

Mashed Neeps and Chappit Tatties

(Mashed rutabagas and mashed potatoes: note that what is called a turnip in Scotland is actually a Swedish turnip, or "Swede" and is really a rutabaga in the US. If you don't like the flavor of rutabaga, try cooking carrots with them and then mash them together for a sweeter flavor.)

Ingredients

- 2½ lb potatoes peeled and quartered
- 1 large or 2 small swede, peeled and cut into chunks
- large knob of butter
- rosemary stalk, finely chopped, for garnish



Instructions

1. Cook potatoes in a pan of boiling, salted water for about 15-20 minutes or till soft, then drain well and mash with a potato masher to remove any lumps. Now add a little butter and mash again till creamy. Put to one side and leave to cool.
2. Cook swede in a pan of boiling, salted water for about 15 minutes or till soft, then drain well and mash with a potato masher. Add a little butter and some freshly ground black pepper and mash again. put to one side and leave to cool.
3. When ready to serve, mix potato and swede together, taste and season if needed, then scoop out a generous handful, roll into ball and push into a round metal cutter, about 3in/7½ cm across.
4. Heat a knob of butter in a large frying pan and add cakes a few at a time, cooking for about 5-8 mins or till golden, then flip using a spatula and fry other side. Sit them all on a serving plate, scatter with rosemary and freshly ground black pepper and serve piping hot.

Source: <https://www.prima.co.uk/all-recipes/quick-recipes/a34887/neeps-and-tatties-cakes/>

Scottish Oatcakes

Ingredients

- 3.5 oz rolled oats
- 3.5 oz quick-cooking steel-cut oats
- 1 oz butter
- 1 tsp salt
- A few tablespoons of hot water



Instructions

1. Pre-heat the oven to 350F.
2. Take a large bowl and mix the two types of oats together.
3. Melt the butter then mix with the oats to combine.
4. Slowly add a little hot water until the oats and butter mixture comes together to form a pasty ball. Don't add too much too quickly, so add 2-3 tablespoons and allow the oat mixture to absorb it. If you need to, add 1-2 more and then knead with your hands.
5. Form the mixture into a ball before transferring to a flat surface for rolling out. We like to use a non-stick rolling/pastry mat, but you can also sprinkle the surface with a little flour or oatmeal if you need to so the mix doesn't stick.
6. Roll the mixture out to about 1/4 inch thick.
7. Use a cookie cutter, glass, or the round edge of a seong cutter to cut the dough into circles and then move them into your baking tray.
8. Bake in the oven for 25-30 minutes, turning once. Allow to cool and eat.

Source: <https://www.scottishscran.com/easy-scottish-oatcakes-recipe/>

You can buy these at the British Pantry or World Market if you prefer not to make them yourself.

Cranachan

Ingredients

- knob of butter
- 3½ oz light muscovado sugar
- 3½ oz jumbo oats
- 9 oz mascarpone
- ½ pint heavy cream
- 2½ fl oz whisky
- 1lb raspberries



Instructions

1. Put the butter, sugar and oats in a saucepan and stir over a high heat for 4–5 minutes, or until toasted and crunchy. Set aside to cool.
2. Measure the mascarpone and cream into a bowl and whisk until soft peaks form when the whisk is removed from the bowl.
3. Add the whisky, 10½ oz raspberries and two-thirds of the cooled oats. Mix until combined, but try to keep the raspberries fairly whole.
4. Spoon into glasses and top with the remaining raspberries and crunchy oats.

Source: https://www.bbc.co.uk/food/recipes/cranachan_49732

Shortbread

Ingredients

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter, at room temperature, plus more for greasing pans
- 1 cup confectioners sugar
- 2 teaspoons vanilla extract
- 1/4 teaspoon almond extract



Instructions

1. Preheat the oven to 300°F. Lightly grease two round 9-in cake pans with butter. (If you worry about the shortbread sticking in your particular pans, line them with parchment rounds, and then butter the parchment.)
2. In a medium bowl, whisk together the flour and salt. Set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment or beaters, combine the butter, sugar, vanilla, and almond extract. Beat until smooth, creamy and well combined. Add the flour mixture and beat on low speed until you have an evenly mixed, stiff dough.
4. Divide the dough in half (if you have a scale, each half will weigh about 10.5 oz), and press each half into an even layer in the prepared pans, dusting your fingers with flour as necessary to prevent the dough from sticking. To smooth the surface, place a piece of plastic wrap over the dough and smooth with your fingers. Use a fork to prick the dough all over in 1-in intervals to allow steam to escape while the shortbread bakes.
5. Bake the shortbread until it's a light golden brown across the top surface, and a deeper golden brown around the edges, about 35 minutes.
6. Remove the pans from the oven, and immediately turn each shortbread round out onto a clean work surface. Using a sharp knife, cut each round into 12 wedges. (Do this while the shortbread is still warm; otherwise, it won't cut easily and will crumble.) Transfer the shortbread wedges to a rack to cool. Store in an airtight container for up to a month.

Source: <https://www.onecuponachef.com/recipes/scottish-shortbread.html>

You can buy these at the British Pantry, World Market, and many grocery stores if you prefer not to make them yourself.

Scotch Sour

(from Brian Brown)

Tips for making scotch cocktails: use a blended scotch, which has a gentler flavor that works with more ingredients, and isn't overwhelmingly peaty. Suggestions: Johnny Walker Black, Famous Grouse, Monkey Shoulder, Dewar's (although I don't recommend Dewar's for the Rob Roy).

Ingredients

Prior to the invention of scotch, the drink of choice in Scotland was cognac--so feel free to substitute some if you have it.

- 1.5 ounces Scotch whisky (blended)
- 3/4 ounce lemon juice (fresh)
- Optional: 1 tsp sugar
- Optional: splash of club soda
- lemon peel



Instructions

1. Shake Scotch whisky and lemon juice with ice in a cocktail shaker. (With optional sugar.)
2. Strain over fresh ice in a tumbler or old-fashioned glass. (Optional: add a splash of club soda.)
3. Garnish: lemon peel.

Rob Roy / Robert Burns

(from Brian Brown)

For one of the classic Scottish cocktails, make a Rob Roy, which is a Manhattan but with scotch.

Ingredients

Prior to the invention of scotch, the drink of choice in Scotland was cognac--so feel free to substitute some if you have it.

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- 2 ounces Scotch whisky (blended)
- 3/4 ounce sweet vermouth (recommend Carpano Antica)
- dash of orange or angostura bitters (I prefer orange for this drink)
- Optional: dash of absinthe
- cherry or lemon peel



Instructions

1. In a mixing glass with lots of ice, combine scotch with sweet vermouth and bitters.
2. To make this a Robert Burns, add a dash of absinthe before stirring! (Just a dash or it'll overwhelm the drink.)
3. Stir for a good 30 seconds, and strain into a cocktail glass.
4. Garnish: cherry or lemon peel.