

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/>