

Haggis

Categories: Meats

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Yield: 10 servings

Ingredients

1 container for steaming haggis
1 - 2 lb package beef liver
1/2 - 1 lb package of pork, pork sausage or ground turkey
2 Onion, large
1 T -Salt
1/2 ts Black coarsely pepper
1/2 ts Cayenne
1/2 ts Allspice
1 lb steel ground oatmeal
1 c Broth; in which liver was cooked; up to 1 1/2c

Instructions

1. Put the liver in a large pot with 1 to 1-1/2 cup water, bring to a boil and simmer for about an hour and a half. Let it all cool and keep the broth.
2. Run the liver and pork, pork sausage or ground turkey through the meat grinder into a mixing bowl.
3. Toast or brown the oatmeal lightly in heavy bottomed pan on top of the stove (I use 350 degrees).
4. Add to mixing bowl and mix thoroughly with the meat.
5. Add 1/2 to 1 cup broth left from boiling the meat in 1/4 cup increments. Check if it sticks together when you grab a handful of the mixture. If not, add more broth so that it holds together.
6. Put mixture in container for steaming haggis (about 3/4 full if wrapping).
7. Use a crock pot or fill large pot with at least 1 gallon of water and bring to a boil. Steam or boil gently for 4 to 5 hours.
8. Serve with mashed neeps (rutabagas) and clapshot (mashed turnips & potatoes) or simply mashed potatoes.

SERVES:6-10