

Haggis

Ingredients

- Casing: Sheep's stomach, scalded, scraped and cleaned, or natural beef bung, 4"-4½" diameter, or large collagen beef bung such as that from Gerry Urbanick in Erie.
- From the beast:
 - Heart, 2-2½ lbs.
 - Liver, 3½ lbs.
 - Sweetbreads, 1 lbs.
 - Lungs, in U.S. must be procured through clandestine means.
 - Suet, 2 lbs. purchased (1-1½ measured lbs. after trimming and slicing)
- Wild Boar, 1 lbs., ground
- Sweet onion, 1-1½ large
- Oatmeal, steel cut or pin head, 2 cups
- Allspice, 1 tbspn.
- Nutmeg, 1 tbspn.
- Garlic, minced, 4 tbsps.
- White pepper, 1 tbspn.
- Salt and pepper to taste

Directions

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Directions

1. Prepare the casing. Natural beef bung must be soaked at least 24 hours. The preparation of a stomach can take over hours of labor. Natural beef bung can be cut in half, after soaking, to make more haggi. A presentation haggis should one whole bung filled $\frac{2}{3}$ full. It shrinks.
2. Boil the organs for 2 hours using the lid to cover or partially cover the pot. Save the resulting broth for later to moisten the haggis.
- 3a. Chop the onion. { 3b. Toast the oatmeal on a cookie sheet in 350° F oven until crisp and golden brown.
4. Brown the wild boar.
5. Trim the suet to remove the membranes and veins. With a sharp knife, mince the suet into small pieces that will be mixed into the haggis to add flavor and moisture. Result in 1-1/2 measured lbs of minced suet.
6. After organs have boiled for 2 hours, using a sausage grinder, grind the organs which are firm enough to go through the grinder. Mince with a knife those that are too soft. Remove the aorta from the heart before grinding.

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7. In a large bowl, or foil sewing pan, mix together the boiled organs, sweet, toasted oatmeal, chopped onion, wild boar, and spices. Salt and pepper to taste at this point.
 8. Mix in about 6 cups of broth from the organ-boiling to moisten.
 9. Stuff the mixture into the casing, filling to about $\frac{3}{4}$ full to allow for expansion of the oatmeal and shrinkage of the beef bung. Twist and tie off open ends of casing with twine. Prick holes in the casing to prevent bursting.
 10. Boil the haggis for 2 hours in fresh water. Use a rather low boil. Continue to prick holes in the casing during boiling, frequently at the beginning and decreasing over the course of the 2-hour boil.
 11. If there is extra haggis mixture after filling the casing, place it in a casserole, moisten with broth if necessary, and bake in oven at 350°F for an hour or less.
 12. After 2 hours of boiling the haggis ready to be served, preferably with ceremony, reverence, and whisky.

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