

Simplified haggis

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

The idea of haggis can be a bit off putting for some, but the actual taste can still be one you enjoy. This simplified version uses easier-to-find and more 'palatable' ingredients that will please purists and newcomers alike.

Prep Time 5 mins

Cook Time 1 hr 10 mins

Total Time 1 hr 15 mins

Ingredients

- ½ tbsp butter 5g, approx
- 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 450g, approx, lamb mince
- ½ lb chicken livers 225g
- 1 cup stock 240ml
- 4 oz [pinhead oatmeal](#) 115g

Instructions

1. Preheat the oven to 350F/175C.
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/110g 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.



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