



PREMIUM QUALITY PRESENTATION BEEF HAGGIS



**PLEASE REFRIGERATE IMMEDIATELY ON RECEIPT.
OR REFREEZE FOR LATER USE**

SHIPPING

The pre-cooked haggis is shipped in solid frozen state with ice pack and/or dry ice and shipped by a 2 day service. On receipt some thawing may have occurred and the haggis may be soft to touch on the surface but still cold. The haggis can be refrigerated if being consumed within 3-4 days or replaced in the freezer for later use. The haggis should be consumed within 3 months of receipt.

PREPARATION

Before preparing, thaw in a refrigerator 2 days prior to event or at room temperature 1 day prior to event. **Do NOT remove the haggis from the casing!** Cutting the casing is an important part of the ceremony. A few small pin-holes on the underside can be made into the skin to allow pressure to escape during heating process. Steam the haggis in a large stockpot or roaster (*using a rack or a colander to avoid immersing the haggis in water*). A 4lb haggis usually requires 2 hours, the 2lb haggis. Although the haggis is already fully cooked, it should be heated thoroughly for best flavor.

PRESENTATION

To present the Noble Haggis, place on a silver tray and surround with parsley. **Do NOT remove the contents of the haggis** but place the whole haggis on the tray for the Grand entrance. A piper (or pipe music) is recommended along with Burns' recitation of "To a Haggis". An authentic Scottish accent is preferred for full effect and a dram of Scotch close by for the piper!



Ingredients:

100% USDA Choice Sirloin beef, Beef Liver, Refined Beef Suet, Rehydrated Oats, Water, Onions, Salt, Pepper, and Spices

Manufactured under License from The Caledonian Kitchen at USDA approved premises.

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