



Instructions for making a Presentation Haggis



1. Place casing and the two lengths of string supplied in boiling water and boil for 5 minutes to sterilize and make soft and pliable.
2. Remove and place on a clean surface or cutting board. When cool enough to handle twist the end with the metal ring, tightly tie off with a length of string approx. 2" from the ring and cut off the ring.
3. Open 6 cans award winning **Caledonian Kitchen Sirloin Beef Haggis** and empty into a large bowl. Mix well (can be softened by lightly microwaving)
4. Using food safe glove, stuff bag with haggis and squeeze tightly expelling all air pockets. Twist the skin and tie off tightly with the other length of string. Trim off the excess skin approx. 2-3" from the end. The haggis should be firm and air pockets expelled.
5. At this stage, it can be refrigerated or put in the freezer. If refrigerated it should be used within 3 days. If frozen use within 1 month

{A larger haggis can be made with the casing supplied but not more than a maximum of 8lb- approx. 9 cans }

HEATING INSTRUCTIONS:

If frozen remove one day prior to use and thaw until soft but still cool.

If refrigerated remove approx. 2 hours before heating.

Place the haggis in a colander over hot water and steam for a minimum of one hour. It is recommended that a few pin pricks be made on the underside of the casing to prevent the bag from bursting.

Place the heated haggis on a platter and if you have a piper on hand proceed to the serving table and give the Address to the Haggis.

Haggis is usually served with "Neeps and Tatties" : a dollop of mashed potatoes and a dollop mashed (Rutabagas) turnips. Serve with Uncle Roy's Haggis Sauce or a little splash of Scotch whisky on the haggis can work wonders with the palate!