

A Taste of the Past

A Good Scotch Haggies

Make the haggis bag perfectly clean. Parboil the draught †, boil the liver very well, so as it will grate. Dry the meal before the fire. Mince the draught and a pretty large piece of beef very small. Grate about half of the liver; mince plenty of the suet and some onions small. Mix all these materials very well together with a handful or two of the dried meal. Spread them on the table and season them properly with salt and mixed species. Take any of the scrapes of beef that is left from mincing and some of the water from the draught, and make about a chopinô of good stock of it. Then put all the haggis meat into the bag and that broth in it. Then sew up the bag, but be sure to put out all the wind before you sew it quite close. If you think the bag is thin, you may put it in a cloth. If it is a large haggis, it will take at least two hours boiling.

† Draught = Lungs

* 1 Scots Chopin = 2 English Pints

From Mrs MacIver's Cookery and Pastry

By Suzanna McIver, Teacher of those Arts in Edinburgh

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