

Haggis for 100

...this is the recipe used for the ceremonial haggis at both the Baton Rouge and the New Orleans Caledonian Societies' Burns Night celebrations. While some Louisiana "nouveau" Scots disdain their culinary origins when haggis is the subject, we notice that the platters are empty at the end of these evenings.

By Louise Lynch and Wendy Grubb

ingredients:

- (Approximate amounts)
- 5 lbs. fresh liver, cooked and ground; reserve liquid
- 2 ½ lbs. ground chuck
- 2 ½ lbs. ground lamb
- 3 lbs. onions, chopped
- 2-3 tbsp salt
- 1-2 tbsp pepper
- 5 tbsp Worcestershire sauce
- 1-2 tbsp hot sauce.
- 1 large pkg rolled oats, toasted (will use ¾ or perhaps all)
- 1 pkg of puff pastry.

directions:

- Mix all ingredients together. Cook a small amount in the microwave and re-season if necessary.
- Bake at 325 F for 1-1 ½ hrs, depending on size of pan.
- Use the reserved liquid to keep haggis moist as it bakes.
- Stir from time to time.
- Presentation: Steam in a double boiler or similar pan. The recipe originally used trip to line the pan, but this contemporary version is covered with puff pastry and browned.

