

## American Haggis

1 pound of ground lamb

1/3 pound of toasted steel cut oats = approx 1 cup

2 large onions = approx 2 cups, chopped

1/2 tsp salt

1/2 tsp mixed powdered herbs = approx 3 T, including sage, basil, rosemary, nutmeg, parsley. etc.

approx 2 T garlic, minced

approx 3 T butter

lots of pepper = approx 2 T

Mix all together. Butter the inside of a medium or large oven bag, then shake about 1 T flour in bag, tip out excess. Shape haggis in a ball, place in oven bag, tie tightly with excess bag below, in oven dish. Poke a few small air vents in top of bag, not where juices can leak. Cook in 300-325 oven for 2 hours.

When serving, parade in to the recitation of Robert Burns' Address to a Haggis. Stab with knife on cue, serve with neeps and tatties among other festive dishes, well attended by poetry and songs of Burns.

Serves 6-8

from Ann Campbell, modified by Kathy Marshak 1/12