

Cock-a-Leekie Soup

Prep: 90 mins

Cook: 30 mins

Total: 2 hrs

Servings: 4 servings



Ingredients

- *2 pounds 12 ounces whole chicken (fresh and free-range) *Alternatively, you could use prepared chicken broth, and cooked chicken to save a lot of time)
- 12 medium-sized leeks (well-washed and chopped to 1-inch lengths)
- 4 ounces long grain rice (washed)
- 3 to 4 medium-sized carrots (peeled and grated)
- Salt (to taste)
- Black pepper (crushed, to taste)
- Garnish: Chopped parsley

Steps to Make It (*or buy a [can from Amazon](#))

1. Gather the ingredients.
2. Put the chicken and half of the chopped leeks in a large stockpot or pan and cover with cold water.
3. Cover the pan with a tight-fitting lid and simmer gently for 1 hour, or until the chicken is falling off the bone. The amount of time needed depends on the size and freshness of the chicken. An older chicken might take longer to cook to the desired consistency. Take the pan off the heat and remove the chicken. Place the bird on a dish or large plate and reserve, covered, until it is cool. If you need to refrigerate the chicken at this stage, wait until it has cooled off completely.
4. Strain the broth into a clean pan large enough to hold the remaining ingredients.
5. Add the rice to the stock and cover with a tight-fitting lid. Cook for 10 minutes.
6. After 10 minutes, add the grated carrots and the rest of the chopped leeks. Continue cooking for 20 more minutes, uncovered.
7. Taste for the strength of flavor in the broth and, if necessary, reduce the liquid even further to increase it until it has reached your desired flavor.
8. Once you have reached the intensity of flavor you prefer, season the broth with salt and pepper.
9. Chop some of the reserved chicken into pieces, place it into hot bowls, and pour over the broth and vegetables. The soup is traditionally served with big chunks of vegetables and chicken. If using, add chopped parsley on top of each bowl.
10. Serve hot and enjoy with crusty bread!

Haggis, Tatties, & Neeps

Prep: 20 mins

Cook: 2 hrs 20 mins

Total: 2 hrs 40 mins

Servings: 4 servings



There are a couple of special celebration nights in Scotland—[Burns Night](#) and [Hogmanay](#)—when the traditional dish of haggis, [tatties](#), and neeps is served. [Haggis](#) is a famous Scottish preparation similar to black pudding in texture, made out of sheep's offal (lung, liver, heart), spices, onions, and suet, and cooked in the animal's stomach. Nowadays, it's normally cooked in casings rather than the stomach. It is always served with mashed potatoes (tatties) and mashed turnips (neeps).

The haggis makes or breaks this recipe, so make sure you buy a [good quality haggis](#), be it traditional meat or a vegetarian type. A wee dram of [Scotch whisky](#) would be traditional to accompany this truly Scottish meal.

Ingredients

- 2 1/2 to 3 1/2 pounds haggis (See recipe attached or buy cans from [Amazon](#))
- 1 1/4 pounds potatoes (peeled, roughly chopped)
- 2 pinches sea salt (divided)
- 4 tablespoons butter (divided)
- 4 tablespoons milk (divided)
- 1 pinch nutmeg (freshly grated)
- Black pepper (to taste)
- 1 1/4 pounds turnips (peeled, roughly chopped)

Steps to Make It

Note: while there are multiple steps to this recipe, the dish is broken down into categories to help you with preparation and assembly.

Cook the Haggis (See recipe attached or buy cans from [Amazon](#))

1. Gather the ingredients.
2. [Cook the haggis](#) first by placing it in a large pot and covering it with cold water. Cover the pan with a lid and bring to boil.
3. Reduce the heat to a simmer. Cook for 40 minutes per pound; for a 3 1/2-pound haggis, cook for 2 hours and 20 minutes. While the haggis cooks, prepare the potatoes and turnips.

Cook the Potatoes

1. In a large saucepan, place the potatoes and cover with cold water. Add a pinch of salt, and cover the pan with a lid.
2. Bring the potatoes to a boil. Reduce to a simmer and cook until tender (about 20 minutes).
3. Drain the potatoes.
4. Mash the potatoes with a potato masher or ricer, and reserve.
5. In the pan in which the potatoes were cooked, add half of the butter and half the milk. Melt over medium heat. Add the potatoes to the pan and mix well.
6. Add a pinch of nutmeg and pepper to taste and stir well to create a smooth, creamy mash.

Cook the Turnips (or Rutabaga)

1. In a large saucepan, add the turnips. Cover with cold water, add a pinch of salt, and cover the pan with a lid.
2. Bring the turnips to a boil, then reduce to a simmer. Cook until tender or approximately 20 minutes.
3. Drain the turnips.
4. Mash the turnips with a ricer or potato masher. Reserve.
5. In the pan that you cooked the turnips, add the remaining butter and milk. Melt over medium heat.
6. Add the cooked turnips and stir until smooth and creamy.

Whisky Mustard Sauce

1. 1 tablespoon butter
2. 2 tablespoons shallots
3. 1/3 cup prepared whole-grain mustard
4. 1/2 cup half-and-half
5. 1 tablespoon good single-malt Scotch whisky
6. Melt the butter in a pan over medium heat, sauté the shallots until they begin to brown. Deglaze the pan with the Scotch, then stir in the mustard.
7. Whisk in the half-and-half and cook over medium heat until the sauce thickens. Serve as a condiment alongside the haggis.
8. **Yield:** 8 (1-ounce) servings

Serve Haggis, Tatties, and Neeps

1. Once cooked, remove the haggis from the Oven/water, place on a serving dish and let rest for 5 minutes before cutting it open with scissors or a knife.
2. Slice the haggis and serve with tatties and neeps and sauce on the side if desired..

Pot Haggis - Courtesy of Susan Ridley of Spokane



Ingredients

1 ½ cups steel-cut oats
2 ½ pounds ground lamb
½ pound chicken livers
1 pound chicken gizzards
¾ pound minced beef suet
2 medium onions, finely chopped
½ cup chopped parsley

¼ cup dried chervil (see note)
3/8 cup minced garlic
¾ cup chicken broth
¾ tablespoon lemon juice
1 tablespoon crushed red pepper
Salt and pepper, to taste

Preheat the oven to 325 degrees. Toast the oats in the oven on a large cookie sheet, about 10 to 15 minutes.

Run the livers through a food processor until they form a paste, and finely chop the gizzards. Brown the lamb (drain and discard the fat), liver and gizzards in separate pans (the liver will take on a more granular consistency as it is cooked). Mix together all ingredients, adding more broth if needed.

Grease a large casserole dish or Dutch oven, and line with a large piece of parchment paper or cheesecloth. Fill with the meat mixture, and then tie the corners together loosely. Bake the haggis for 3 to 4 hours at 325 degrees with a pan of hot water on the lower shelf of the oven.

Notes: To “present” the haggis, place a platter upside-down on top of the pot, and turn the pot over so the haggis is on the platter, seam-side down.

Chervil is an herb that you can buy in bulk at Huckleberry’s Natural Market. If you don’t have chervil, Ridley recommends a mix of three parts basil to one part mint.

Yield: Anywhere from 12 to 50 servings, depending on whether the haggis is eaten as a main course, side or appetizer.

Classic Scottish Tipsy Laird Trifle

Prep: 30 mins
Cook: 0 mins
Total: 30 mins
Servings: 6 servings



Jelly/Jello may not always be used, but no trifle is complete without [custard](#). This trifle though is so quick and easy to make, as it uses ready-made custard or you can make it with custard powder following the packet instructions. For an even richer dessert, finish the trifle by grating dark or white chocolate over.

Ingredients

- 10 ounces [sponge cake](#) (or pound cake, halved and cut into thick slices)
- 10 ounces fresh raspberries (Scottish is preferred)
- 1 Pack of Raspberry Jello(optional)
- 6 tablespoons whisky (or Drambuie)
- 2 cups custard sauce (thick, ready-made)
- 2 cups double cream (or heavy cream or whipping cream, softly whipped)
- Handful flaked [almonds \(toasted\)](#)

Steps to Make It

1. Gather the ingredients.
2. Line the bottom of a large glass dish or individual glasses with the already cut thick cake slices. If you are using one large bowl use all the cake in one layer if you can.
3. Reserve a few of the fresh raspberries for decoration, then layer the remainder evenly over the cake slices. Again, in the large trifle, one thick layer is good.
4. Sprinkle with the whisky, making sure it soaks down to the cake.
5. If using Jello, prepare per package ingredients and pour over the sponge and raspberries. Leave to set per package instructions.
6. Spoon over the ready-made custard, again in another thick layer.
7. Finish with a further thick layer of [whipped cream](#), either spooned over or piped using a piping bag.
8. Finish the tipsy laird by decorating with the reserved raspberries and a few toasted, flaked, almonds.
9. Serve and enjoy!