



2024 Inaugural Burns Prequel – Cook and Bake Along

Haggis Puffs ala Bill Elliott



Oven: 375°

Ingredients:

- Store-bought puff pastry, thin crescent rolls, phyllo pastry, or something similar, or make your own
- Haggis – 15 oz. (1 can) lamb, beef, sirloin, and vegetarian varieties are available in cans.
- Onion – finely chopped, about ½ cup (optional)
- Neeps (turnips) or Rutabaga (swede)– finely chopped about ½ cup (optional)
- Sprigs of fresh thyme, dried thyme (optional)
- One egg beaten for puff wash

Directions

1. This is optional as only haggis can be used. Finely chop the onion, neeps, or even potato, alone or in combination to equal about 1 cup total.
2. Combine the finely chopped vegetables and sauté in butter until soft. Add the haggis and mix well. Experiment with the ratio of haggis to vegetables, or no vegetable. Also experiment with additional seasoning.
3. Piece and roll out the crescent roll triangles into squares. Two triangles for one square. Make bigger or smaller.
4. Top each square with a spoonful of the haggis mixture. Seal the dough into a little pouch.
5. Place on baking sheet and wash with beaten egg and bake for about 10 minutes.

Serve with a black or red currant-mustard-whisky sauce if you prefer.

Mix 4 parts currant and 1 part mustard. Add a splash of whisky. Adjust ratio to your taste.