Haggis

Use to make a traditional Scottish haggis!

Method

	Ingredients	%	Example Batch (g)
1	HAGGIS MIX 40 LBS/18.14KGS SACK, SJ# SE60257	27.8%	2,780
2	PLUCK TOPS	27.8%	2,780
3	BEEF SUET	16.6%	1,660
4	WATER	27.8%	2,780
		100%	**10,000**

1	Remove windpipe from plucks. Wash and boil for a minimum of 30 minutes, then mince.
2	Blend minced suet, meat and haggis mix, then add stock/water and mix thoroughly
3	Fill into casings, tie ends and re-cook for 1.25-1.5 hours at 80 degrees celsius
4	When cool, slice into 10-15mm thick pieces and remove casing

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at **www.scobiesdirect.com**

© 2026
Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail:info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547