

Scottish Recipes

by Joyce Milne D'Auria

Grannie's Scones

Black-lead the stove the day afore because ye cannae do it when it's bakin' day. Start a good fire right after yer man leaves for work. Ye'll know when it's hot enough for baking scones, ye have tae open the window.

- Tak' aboot six haunfu's o' flour
- add a spoon o' bakin' powder
- and two spoons o' sugar
- and a good pinch o' salt in a bowl
- Cut a good nub o' butter intae it and work with yer fingers to the consistency o' bread crumbs
- add a beaten egg and enough milk off the top 'o the bottle and stir in, just till it wants tae stick tae the sides o' the bowl
- stir in a wee haunfu' o' currants

Now watch how I do the rest of it, she sez. I think the dough was rolled out to about half an inch thick, cut in wedges and brushed with beaten egg white. But it all happened so fast I can't swear to it. (Sorry, that's it. You're on your own)

But they were really good. Serve with homemade strawberry jam and Devonshire cream.

Haggis Balls

First: trap your haggis. (If you are unsuccessful at this, go to your nearest Scottish butcher and get a genuine haggis.) Assuming the haggis got free and you're using one from the butcher, proceed.

Ingredients:

- Haggis
- 1 or 2 eggs separated (depending on the size of the haggis) - beaten yolks are mixed in a bowl with the haggis to a soft consistency
- Add a wee tot of usquebae (whisky)
- Bread crumbs
- Form the haggis and egg mixture into balls
- Then roll in beaten egg white
- Roll the balls in bread crumbs
- Deep fry to a crisp, golden brown

Word of warning: my friend Anne in BC Canada offered these at a Hogmanay party. One lady (not Scottish) complimented her on the "Meat Balls."

"What's in them?" She sez.

"Haggis," Sez Anne proudly.

The nice lady spat it out on the floor.