



# **LECKIES BUTCHERY**

EST 1927

## **HAGGIS COOKING INSTRUCTIONS**

Thank you for your interest in our fantastic Haggis. We put a huge amount of care and attention in to the production of our Haggis.

It is made to an original recipe using the best ingredients which include mutton, oatmeal, herbs and spices encased in a traditional paunch (sheep stomach lining) or an artificially cased chubb.

Our Haggis has already been cooked and only requires re-heating. After thawing completely, place in hot water for approximately 1 hour or until the Haggis is thoroughly heated through.

### **DO NOT BOIL**

Alternatively, place the Haggis in a medium to hot oven in a baking dish covering the Haggis with a lid or foil.

Cooking times of our Haggis vary depending on the size, but please do ensure that your Haggis is thoroughly heated.

If your Haggis is encased in an artificial plastic casing, then ensure that it is removed before heating.