



BEEF & HAGGIS BURGERS

A Burn's Night treat at home

Serves 4

INGREDIENTS

- 250g beef mince
- 250g haggis, removed from cover and broken up in a bowl
- 1 red onion, finely chopped
- Splash of red wine
- Cooking oil
- 4 brioche bread rolls

Optional additions:

- Lettuce, tomatoes, bacon, cheese, gherkins, mayonnaise, tomato sauce

*from your own cupboard/ cannot be purchased in our grocery shop

PREP TIME

- Prep | 20 m
- Cook | 26 m
- Resting time | 1 hr
- Ready in | 1hr 46 m

METHOD

01

Slice open the haggis package and scoop the meat out into a mixing bowl before adding the mince beef, a good splash of wine and the diced onion. Knead together with your hands until it forms a well-mixed ball.

02

Roll the mix into 4 even balls and then flatten into burger patties about 1cm thick. Place onto a greased or lined baking tray, cover and leave in the fridge for 1 hour.

03

Preheat the oven to 180 degrees. Meanwhile, heat a little oil in a frying pan and fry the burgers for 3 minutes on each side before returning to the baking tray and cooking in the oven for 20 minutes, until cooked through.

04

Prepare your favourite burger toppings and once cooked, build your tower of Burn's Night tastiness.

PAIRS GREAT WITH OUR RED MIST ALE!

