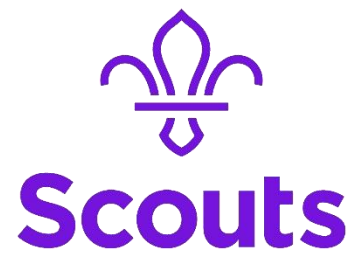


Haggis, neeps and tatties



Follow this recipe card to make a delicious, traditional Scottish meal.

Equipment

- Stove
- Microwave
- Peeler
- Potato masher
- Sharp knives
- Chopping board
- Two pans
- Measuring scales
- Bowl
- Measuring jug
- Plates
- Cutlery

Ingredients – serves two

- 200g potatoes
- 200g turnip
- 200g haggis
- 20g butter (or margarine)
- 25ml milk (or alternative)

Before you begin

- Wash your hands (and cover any cuts with blue or coloured plasters)
- Take off rings
- Tie back long hair
- Roll up long sleeves

Cook

1. Cook the haggis according to the instructions on the packet. Do this first because it'll take the longest to cook.
2. With help from an adult, boil two pots of water on the stove.
3. While you wait for the water to boil, wash and peel the potatoes and turnip.
4. Chop the potatoes into medium chunks and chop the turnip into small chunks.
5. Put the potatoes in one of the pots of water and put the turnip into the other pot.
6. Gently boil until the potatoes and turnip are soft. Test them with a fork to see if they're soft enough.
7. Once they're ready, turn off the stove and drain the vegetables (with an adult's help).
8. Put the potatoes back in their pot and add the milk and butter. Mash it all together.
9. Mash the turnip separately.

Serve

1. Clear and clean the table.
2. Lay the table with knife and forks and placemats and coasters (if you have them).
3. Spoon equal amounts of the mashed potatoes, turnip, and haggis onto the same number of plates as you have team members.
4. Enjoy your meal!
5. Tidy up and clean.