

Dirty Haggis Fries With Whisky Cream Sauce

<https://larderlove.com/dirty-haggis-fries/>

Prep Time 5 minutes Cook Time 20 minutes Total Time 25 minutes Serves 2

Ingredients

- 200 g haggis
- 2 slices bacon chopped up or bacon lardons
- 500 g potatoes for the chips or use oven chips
- 1 tbsp butter
- 1 small onion finely chopped
- 1 clove garlic crushed
- 1 tsp wholegrain mustard
- 100 ml whisky
- 150 ml beef stock 1 stock cube plus water
- 150 ml double cream heavy or thick cream
- salt and pepper to taste

Instructions

- Make the chips in your usual way
- Fry the snipped up bacon (or lardons) in a little oil till crispy then remove from pan and set aside
- Cook the crumbled haggis in the same pan so it is cooking in the bacon fat

Make the whisky cream sauce

- Melt butter in small pan and cook onion till soft then add the garlic for a minute
- Stir in the whisky then add the beef stock, cream, and mustard with lots of black pepper
- Stir and cook for about 10 minutes till thickened

How to serve

- Place chips in bowl and top with the haggis and pour over the whisky cream sauce then sprinkle with the bacon bits.

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