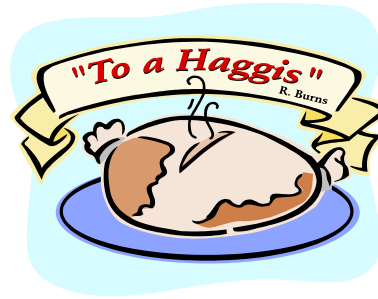


Haggis Samosas (for bits haggis left ower efter Burns Nicht..)

Ye'll need:

- left-ower cookit haggis
- left-ower champit tatties an neeps
- twa sheets filo pastry
- meltit butter

Set yer oven tae: 195 F/ 375 F/Gas 5



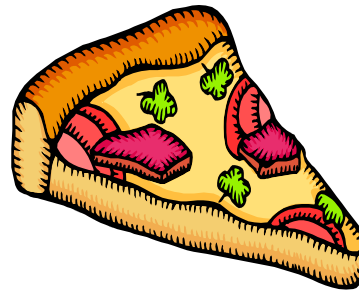
Whit tae dae

Brush ae sheet pastry wi the meltit butter, syne pit the ither yin on tap. Cut intae rounds or squares (nae mair nor fower inch). Pit a spuinn haggis, an a daud tatties an neeps in the mids o ilka round. Add saut an papper (an if ye're wantin thaim real fancy lik, a daud chappit ginger an aw). Fauld the bits pastry in hauf, an hauf agane (tae mak quarters), an pinch tae steek th edges. Pit on a tray an bake for about 20 meenits, tae they've weel-birselt an broon.

Scone Pizza (a pizza that's a skoosh tae mak..)

Ye'll need:

- 4oz sel-raisin flooer
- 1oz butter or margarine
- 4 tablespuin mulk an watter (mixt thegither)
- 2 oz gratit cheese
- a wheen mushrooms
- wee tin tomatoes, or tomatie purée
- a hauf ingan (chappit)
- chappit herbs, saut an pepper



Set yer oven tae 220C/ 425F/Gas 7

Whit tae dae:

Sieve the flooer intae a bowl, add a pinch saut an rub in the butter or margarine. Add yer mulk an watter an mix thegither tae get a soft, claggier dough. Pat the dough intae a round (about a hauf inch thick) herbs, an stowe the gratit cheese, saut an pepper on tap. Pit intae the oven for 20 meenits tae it's weel-birselt an bubblin.