



The Olde Scots Kitchen



Skirlie

In by-gone days before the turnip was introduced as winter food for animals, Martinmas, 11 November, was the time of year for killing the animals which Scots could not afford to keep during the winter. It was a busy time of year as families strove to ensure that nothing was wasted. Meat was salted down and the innards made into black and white mealie puddings.

Most people now-a-days buy puddings at the butcher, but Skirlie is still made at home. Skirl-i-the-pan is made with the same ingredients as mealie puddings but is fried in a pan rather than boiled in a skin. Also known as Poor Man's Haggis, Skirlie is splendid with neeps and tatties and can also be used as stuffing for any kind of poultry or game.

Ingredients

55g (2oz) finely chopped suet
1 or 2 finely chopped onions
115g (4oz) approximately of oatmeal
Salt and pepper to taste.

Directions

Heat a pan very hot and put in the suet. When it is melted, add the onions and brown them well. Now add enough oatmeal to absorb the fat creating a fairly thick mixture. Season to taste. Stir well till thoroughly cooked (a few minutes). Serve with potatoes.