STRANGE SCOTLAND: HAGGIS

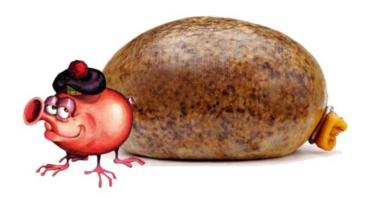






Scotland's national dish is called 'Haggis'. The ingredients include:

Sheep's heart Sheep's liver Sheep's lungs Sheep's windpipe Beef suet Toasted oatmeal Herbs and spices.





Method:

The ingredients are mixed together and put inside a sheep's stomach. The haggis is boiled before eating.

When is it eaten?

Haggis is eaten on special occasions like Burn's Night, a special dinner to celebrate the life of Robert Burns, Scotland's national poet, which is held on January 25th. There is even a special poem called 'To a Haggis' that is read when the national dish is brought to the table. There are now many vegetarian versions of the dish so that everyone can join in the party!

☐ Would you like to try haggis? Why / why not?	
☐ What's your country's national dish?	
□ Now write a similar description of your national dish.	
Our national dish is called	The ingredients include:

