

Teaching **English** Haggis Recipe

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 Pohort Rurns, Scotland's national poet, which is hold 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?	
Now write a similar description of your national di	sh.
Our national dish is called	
Method:	
When is it eaten?	

When is it eaten?

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