

# Haggis Sliders with spicy wedges

This is a very different twist on our traditional Haggis, Neeps and Tatties. This is great party food and should attract people who wouldn't normally have haggis. [Serves 4](#)



## INGREDIENTS — SLIDERS

1 can/450g Haggis  
1 lb/450g Beef mince (ground beef)  
12 Slider buns (toasted)  
2 Plum tomatoes (sliced)  
2 Red onion (sliced)  
2 Large Dill pickles (sliced)  
1 jar Relish  
2 Gem lettuce  
1 tub Cherry tomatoes (*for toothpick garnish to hold sliders together*)  
12 toothpicks

## INGREDIENTS — SPICY WEDGES

7-8 (1kg) Frying potatoes  
1/2 c./40g Grated Parmesan cheese  
1 Tbsp/20g Cajun spice  
Oil for frying



## METHOD — SLIDERS

1. The first thing you need to do is make the burger mix. Normally when you make burgers there is a certain amount of skill and practice in getting the seasoning correct. The great thing with adding haggis to the mix is the seasoning is done by the haggis and gives the burger an amazing flavour. It also helps with holding in the moisture. To make the burger it's as simple as mixing the haggis and the minced beef together and adding a little salt.
2. In my opinion, I think burgers should be pressed! A butcher would have a fancy pressing machine at home but you can recreate this by using a plastic lid. Make the burgers about 6cm (2.5 inches) in diameter and then find a lid that's about 6cm (2.5 inches) wide x 2cm (3/4 inch) deep. Place the lid onto the work surface and then take a large piece of cling film (plastic wrap) and cover the lid.
3. Take some of your mixture and press it into the cling film covered lid. Get as much of the mixture into the lid as you can then fold over the cling film, upturn the lid and push down onto the work surface and press the burger. Remove the burger from the lid and the burger is already covered in cling film.
4. To cook the burger heat up a griddle pan or frying pan, add a little oil then place the burger into the pan. The secret is to not touch the burger or turn it over until it has a chance to brown. With the burgers being so small they will cook very quickly.
5. Once cooked you can now start to build the burger. I like to build the burger up in as many layers as possible. This will make every mouthful different.
6. Once assembled, place a toothpick through the slider to hold everything in place.

## METHOD — SPICY WEDGES

1. To make wedges is very easy, the first thing to do is to microwave your potatoes until soft. This should take about 10 minutes. Using the microwave to cook the potatoes saves loads of energy, as the microwave is very efficient and most of the energy used actually goes into cooking the food.
2. Allow the potatoes to cool and settle and then cut the potatoes in half and then again into wedges.
3. Drizzle a little oil in a frying pan, put the pan on the heat and then place in the wedges. Because the potatoes are cooked all you are trying to do is colour and crisp the potato.
4. Once you have achieved some colour turn the potatoes over and do the same on the other side.
5. Turn off the heat and toss in some of the Cajun spice, remove from the pan and sprinkle with grated Parmesan.



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