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Other Recipes associated with 'Burn's Night'.

Cock-a-leekie Soup

For the stock

1kg/2¼lb knuckle or shin of veal, or boiling beef
3½ litres/6 pints water
bunch fresh herbs of your liking
1 boiling fowl or roast chicken carcass, some meat left on

To finish the soup

2 onions, finely chopped
1kg/2¼lb leeks, finely chopped
salt and freshly ground black pepper

To serve

125g/4½oz prunes, cooked in stock, stones removed
2 tbsp chopped fresh parsley



Bashed Neeps – Mashed Swede

500g/1lb 2oz yellow turnips (swede), trimmed and peeled
2 tbsp butter
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