

Skirlie

SERVINGS: 2

PREPPING TIME: 10 MIN

COOKING TIME: 15 MIN

Ingredients

streaky bacon

onion

fine oatmeal

seasoning

These 2 recipes were submitted by Nicola King a food scientist from Scotland interested in saving and encouraging traditional foods and skills

Directions

A traditional dish comprising oatmeal which can be used wherever you would normally use breadcrumbs, as a stuffing, a topping or over vegetables or mushrooms.

Fry off a pack of streaky bacon and a small chopped onion. Hint: nowadays fried onions can be found in tins in supermarkets. Add around 5 tablespoons of pinhead or fine oatmeal and skirl (or stir) it around the pan until it absorbs the fat and goes toasty and tasty. Season well. Traditionally served with boiled potatoes. You can add herbs, too. Lovely!

Corned beef stovies

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

Ingredients

corned beef

potatoes

onion

grated cheese

stock cube

mixed herbs

Directions

Fry off an onion, and boil potatoes for however many you are serving. Dice a tin of corned beef. When the potatoes are done, mash well, and season. Stir the corned beef and onions into the potatoes. Taste and season again. Add herbs if liked. Also, add a crumbled stock cube if you like, but not essential.

Put into an oven proof dish, and top with skirlie (see above) and/or some grated cheese. Warm through in the oven until the topping is toasted and crispy. Enjoy with brown or red sauce. Also good with a tin of baked beans.