

THE ARBROATH SMOKIE TRAIL



## Arbroath Smokie Cullen Skink



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## Arbroath Smokie Cullen Skink

- 1 medium onion – finely chopped
- 1pt milk
- 1pt double cream
- 3 Arbroath Smokies (bones and flesh picked)
- 2lb potatoes
- Salt and pepper
- 2 chicken stock cubes
- 2oz butter

Serves 4

1. Finely chop onion and soften in butter.
2. Dice potatoes and add to pot.
3. Put all remaining ingredients in pot and cook until potatoes are soft.
4. Check seasoning and serve with crusty bread.

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