



Baked Scotch Eggs



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Recipe

4 eggs

1 lb pork sausage

¼ cup Flour

¼ cup Breadcrumbs

Seasonings To Taste: Paprika, salt, pepper, and parsley

- Preheat oven to 375F
- Boil eggs for no more than 6 minutes, shock in iced water, and then peel. Set aside.
- Mix sausage together with seasonings, form into four patties.
- Season flour and breadcrumbs.
- Dredge eggs in flour, wrap each patty around an egg, it should look like a large meatball.

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- Roll wrapped eggs in breadcrumbs.
- Bake for 35 minutes or until sausage is no longer pink.

Makes 4 servings.