

# Scotch Eggs

Yield: Makes 4

## Ingredients:

- ½ lb Sausage Meat
- ½ lb Ground Pork
- 2 Tbs Fresh Chives - small chopped
- 1 tsp Fresh Sage - small chopped (can substitute ½ tsp dried/ground)
- 1 tsp Fresh Thyme - small chopped (can substitute ½ tsp dried/ground)
- 1 tsp Fresh Parsley - small chopped
- ½ tsp Fresh Ground Black Pepper
- ⅛ tsp Ground Mace
- 1 Tbs English Mustard
- 1 Tbs Whole Milk
- ½ Cup All Purpose Flour + extra for dusting
- 1 Cup Panko Breadcrumbs
- Canola OR Peanut Oil to fry



## Preparation:

- 1) Place 4 of the eggs in a medium pan - Add enough cold water to cover eggs by 1 inch - Place on high heat and bring to a boil - Reduce heat to a simmer, cover, and allow to simmer for 5 minutes - After 5 minutes, transfer eggs to a large bowl of iced water and let stand for at least 10 minutes - Carefully peel and set aside (eggs are not quite as firm as 'hard boiled')
- 2) In a large bowl, place the sausage meat, ground pork, chives, sage, thyme, parsley, pepper, mace, and mustard - Mix until thoroughly combined - Divide resulting mixture into 4 equal portions and set aside
- 3) Arrange 3 shallow bowls (or pie plates) in a row and fill with: #1 Whisk together the remaining 2 eggs and the milk - #2 All Purpose Flour - #3 Panko Bread Crumbs
- 4) Place a large skillet over medium-high heat and fill 2 inches deep with oil - Bring oil to 325°F (You want to maintain this temp throughout cooking)
- 5) Place a square of plastic wrap (or waxed paper) on your work surface and lightly dust with flour - Place a 'sausage ball' (1 portion) in the center of the square - Lightly dust with flour - Place a second square of plastic wrap on top and, using a rolling pin, roll out the 'sausage ball' until it is large enough to encase one egg (apx twice as wide as the egg)
- 6) Remove the top layer of plastic wrap - Roll 1 of your peeled eggs in flour and then place in the center of the meat - Use the plastic wrap to help roll the meat completely around the egg - Remove from plastic wrap and smooth by hand making sure that the egg is completely encased as evenly as possible and set aside
- 7) Repeat steps 6 and 7 with remaining boiled eggs
- 8) One at a time, roll each encased egg in flour - egg/milk - bread crumbs - egg/milk - bread crumbs - And then straight into the skillet
- 9) Place the assembled Scotch eggs in the skillet (make sure oil temp is 325°F) and fry (turning as necessary) for a total of 7-10 minutes or until golden, 'crispy', and the sausage meat has cooked through - Transfer to absorbent paper to drain
- 10) Serve hot or at room temperature with a little English OR Whole Grain Mustard, ploughman's pickle, piccalilli, or other favorite sauce on the side for 'dipping'