

# Scotch Eggs

...a wonderful finger food at parties or paired with salad for a light lunch. No one can imagine a Burns Night supper without them!

By Melinda Winans, in the Baton Rouge *Advocate*

## ingredients:

- 1 lb. ground pork sausage
- 2 raw eggs, in separate bowls and each beaten
- ¼ tsp dried dill
- ½ cup all-purpose flour
- 8 hard-boiled eggs peeled
- 1 raw egg, slightly beaten
- ¾ cup fine bread crumbs
- English hot mustard, or any mustard for serving

## directions:

- Preheat oven to 375 F. Mix sausage with 1 raw egg and divide into 8 parts. Flatten each portion into a round.
- Mix dill and flour and lightly coat boiled eggs with seasoned flour. Shape a portion of the sausage completely around each coated egg.
- Roll each sausage-encased egg in the remaining beaten egg and then in breadcrumbs. Press crumbs gently into the sausage.
- Bake on a rack in a shallow pan until golden brown, 25-35 minutes. Cool eggs completely and slice into quarters. Serve with mustard. Can be made ahead and refrigerated until ready to cut.

