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### **“Scotch Eggs”**

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Great recipe for hardboiled eggs; nice at Easter time! This recipe is an adaptation of a classic English pub recipe. Makes 10 eggs.

#### **Ingredients:**

1 1/2 cups plain dry bread-crumbs  
salt and pepper to taste  
1/4 cup flour  
2 raw eggs  
10 hard-boiled eggs  
1 1/4 pounds bulk sausage  
fresh fruit, cheese, mustard, ketchup, horseradish, etc

#### **Method:**

Preheat oven to 400<sup>o</sup> F.

Season bread-crumbs to taste with salt and pepper. Place flour and half the breadcrumbs in separate small bowls. Beat raw eggs and place in 3<sup>rd</sup> small bowl. Peel hard-boiled eggs.

Lightly spray baking sheet (with sides) with non-stick spray. Divide sausage into 10 equal pieces and form into large thin patties. Roll hard-boiled eggs in flour, then form sausage patty around egg, sealing completely. Dip covered egg into raw egg then roll in bread-crumbs. Place egg on baking sheet. Continue with remaining eggs. Refill bread-crumbs as needed. Bake eggs for 25-35 minutes or until sausage is brown and cooked through.

Serve eggs hot or cold with fresh fruit, cheese, mustard, ketchup or horseradish.

NOTES: Traditionally Scotch Eggs are deep-fat fried – baking helps reduce fat content. Smaller eggs work best for this recipe. Try ground pork and season it with sage and other spices of choice rather than using bulk sausage – this will also help reduce fat content. If needed, dip peeled egg in milk, shake off excess milk, and then dip in flour.