

# Shelby's Scotch Eggs Recipe

A staple at our Potluck Dinners!



A Rohring Production

# Here are the Ingredients!

[How to pronounce Worcestershire](#)



- 6 Hard boiled eggs
  - *I can cover 6 eggs with 1 pound of sausage*
  - *I found a new way to boil eggs!*
    - *5 minutes in my Instant Pot*
    - *5 Minutes releasing the steam*
    - *5 minutes in an ice bath*
    - *Shell will just fall off!*
- 1 pound of Sausage, mild
  - *(my Preference, because I am a wimp on Spicy foods!)*
- Other Ingredients: *(I NEVER measure!)*
  - A dash of Sage
  - A good dash of Garlic powder
  - A Sprinkling of Salt
  - And a Dash of Pepper
  - A couple of shakes of Worcestershire Sauce
- About a cup of any kind of breadcrumbs in a bowl!
  - Italian? No problem!
  - Plain? Sure!
  - *I only use Gluten Free Breadcrumbs or Pork Panko for low carb, which is ground up pork rinds*
- 1 Egg, beaten in a bowl

# INGREDIENTS



Ready to get  
your hands  
greasy?





Smash the sausage in the palm of your hand, wrap the egg.



\* Roll the Sausage Egg in the beaten Egg.

\* Then Roll in the breadcrumbs.





Ready to go into the oven for  
30 Minutes at 350°



Not pretty, but who cares?

They taste great!

I usually cut into quarters for serving large crowds!

And I never take any home!





I can't wait until we can meet once again at the Kilgour and share our wonderful food with each other!

I miss each and every one of you!

Please be safe and stay healthy!

**NOW BACK TO THE TRIVIA!**



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