

Heather Remo's Scotch Egg Recipe

Yield

- *18 whole Scotch Eggs / 36 sliced half-eggs*

Ingredients

- *18 medium hard-boiled eggs, shelled.*
- *2 lbs spicy Bob Evans pork sausage*
- *1 lb Bob Evans regular pork sausage*
- *Flour for hands*
- *3 eggs, beaten*
- *Plain breadcrumbs*
- *Canola oil for deep frying*

Directions

1. *Heat oil in deep fryer (160°F).*
2. *Mix together the 3 pounds of sausage until well blended.*
3. *Divide meat into 18 equal portions.*
4. *Take one portion of meat and pat out flat in floured hands, place egg in center and wrap meat evenly around egg.*
5. *Roll in beaten egg and then in bread crumbs until well covered.*
6. *Deep fry in 160°F oil for 6 to 7 minutes. If it looks like it's not quite brown enough, leave in a minute or two longer.*
7. *Remove and drain on paper towels.*