



Scotch Eggs

Prep Time: TBD | Cook Time: TBD

Ingredients:

- 13 medium size eggs *1 egg for tester
- 32 oz good quality Italian sausage *I use Uli's
- 8 oz panko bread crumbs or alternatives
- Cauliflower crumbs for grain-free
- 1 cup neutral oil

Directions:

1. Fill pot with cold water and eggs, bring to boil and turn off.
2. Let sit 5 minutes, test one egg.
3. Cool, peel, chill eggs.
4. Wrap sausage, coat, refrigerate.
5. Fry in oil, finish in oven at 325°F for 20 mins.

Chef Ron's Notes:

Scotch eggs can be served hot or cold.

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