



Scotch Eggs | Classic Breakfast Appetizer

directions

1. Put crushed corn flakes in a shallow container.
2. Put flour mixed with Italian seasoning in another shallow container.
3. Put egg-water in a third shallow container & whisk to mix.
4. Form the ½ lb of our sausage into four equal size balls.
5. Wrap each of the four cooked eggs in sausage, covering completely using your fingers.
6. Heat oil, 2 inches deep, in a deep cast iron pan until slightly bubbly and hot. If you have a fryer thermometer oil should be about 350°F.
7. Gently roll each sausage wrapped egg in seasoned flour, then in egg wash, and finally in crushed corn flakes to coat.
8. Place each coated egg into hot oil and fry until a deep golden brown and until sausage layer is completely cooked.

This is a great make ahead-of-time dish. You can wrap eggs in sausage and store refrigerated until you are ready to cook. When eggs are cooked they can be held in a warm oven until ready to serve. Scotch Eggs are a classic dish that is sometimes called “Egg in a Nest,” which is fun for the kids.

If you have dietary concerns these eggs can also be prepared and baked in the oven at 350°F until the sausage is cooked.

2 servings	10 min prep time	10 min cook time
ingredients <i>½ lb Swaggerty's Farm roll sausage</i> <i>4 hard or soft cooked eggs, peeled</i> <i>1 cup crushed corn flakes</i> <i>1 cup all purpose flour</i> <i>1 tbsp Italian seasoning</i> <i>1 egg + 2 tbsp water mixed for egg wash</i> <i>Plus oil for frying</i>		

To Serve

Serve with a side dipping sauce of mustard. These eggs are great for brunch.

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