
Eggs in a Sausage Blanket

Mary Louise Kidder Gadsden

Party Recipes from the Charleston Junior League - 1993

A version of Scotch eggs.

12 hard-cooked eggs

3 pounds ground sausage meat, uncooked

4 raw eggs

3 packages (three stacks) Ritz crackers

1/2 cup vegetable oil

parsley (for garnish)

Peel the eggs and leave them whole.

Using your hands, cover the outside of each hard-cooked egg completely with about 1/4 pound of the sausage, patting the outside smooth and being careful that the egg retains its shape.

Beat the four raw eggs in a small bowl. Crush the crackers between two sheets of waxed paper with a rolling pin.

Dip each egg into the beaten egg mixture, coating well. Then roll in the cracker crumbs until well coated.

Heat the oil in a deep-fat fryer or iron frying pan until hot but not smoking. Place the eggs in the oil. Cook, turning, until the sausage is cooked through, about 8 minutes. Remove from the oil. Drain on paper toweling. Cool and refrigerate.

When the eggs are cold, with a sharp knife, cut each into four wedges. Place on a serving plate. Garnish with clumps of parsley.

Serve cold.

Yield: 18 to 20 servings

Appetizers

Per Serving (excluding unknown items): 1852 Calories; 169g Fat (82.6% calories from fat); 75g Protein; 5g Carbohydrate; 0g Dietary Fiber; 2544mg Cholesterol; 840mg Sodium. Exchanges: 9 1/2 Lean Meat; 26 1/2 Fat.