
Scotch Eggs II

Janet French - Hudson's Southland

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 6

6 large hard-cooked eggs

2 packages (10 ounce) mild or hot bulk sausage

1 egg, beaten

bread crumbs

Preheat the oven to 350 degrees.

Peel the eggs. Divide the sausage into six equal parts. Pat the sausage until flat. Wrap around each egg. Make sure the egg is completely covered and sealed (wet hands help).

Roll each wrapped egg in the beaten egg, then in bread crumbs. Place gently on a rack in a roasting pan.

Bake for 50 to 60 minutes.

Serve hot or cold.

Breakfast

Per Serving (excluding unknown items): 90 Calories; 6g Fat (63.4% calories from fat); 7g Protein; 1g Carbohydrate; 0g Dietary Fiber; 247mg Cholesterol; 74mg Sodium. Exchanges: 1 Lean Meat; 1/2 Fat.