
Scotch Eggs

From the Manassas Gourmet Club Dinner
"An English Holiday"
Can also be used for breakfast.

| Quantity | Ingredients | Preparation Notes |
|----------|-------------------------------|---|
| 1 lb | Bulk Pork Sausage | Divide sausage into 6 portions |
| 6 | Hard Cooked Eggs, peeled | Press each portion of sausage around a hard cooked egg |
| 2 | Eggs, beaten | Dip each sausage coated egg in beaten egg |
| 1 C | Italian Seasoned Bread Crumbs | Roll the egg in bread crumbs |
| | Vegetable Oil | Deep fry in hot vegetable oil (375 degrees) for 7 to 9 minutes until sausage is done. |
| | | Drain well and let cool to room temperature |
| | | Cut eggs in half and serve. |