

# SCOTCH EGGS



## Ingredients:

1	Pound	Pork Sausage
2	Tablespoons	Worcestershire Sauce
1	Tablespoon	All Purpose Flour
¼	Teaspoon	Salt
¼	Teaspoon	Black Pepper
1	Large	Egg, beaten
1	Cup	Panko Bread Crumbs
4	Large	Eggs, Soft Boiled

## Directions:

1. Preheat oven to 350°. Place beaten egg and bread crumbs in separate dishes.
2. Mix together the sausage and Worcestershire sauce. Combine the flour, salt and pepper; mix into the sausage.
3. Divide the sausage mixture into 4 equal parts. Mold each portion around one of the peeled, soft boiled eggs.
4. Dip each sausage wrapped egg in the beaten egg, then coat evenly with bread crumbs. Place on baking sheet.
5. Bake for 45 to 50 minutes, or until sausage is cooked through, and the crumb coating is golden brown.