

Phil's
Cage free since 1959
 Appetizers & Sides
BAKED SCOTCH EGGS

A crispy coating & breakfast sausage adds a burst of flavor to these hard-cooked eggs. Savor these scotch eggs with delicious shallot yogurt dipping sauce.

Ingredients

BAKED SCOTCH EGGS

9	Grade A Large Phil's Fresh Eggs
16 oz.	Breakfast sausage
1/8 cup	Parsley, finely diced
1/4 tsp.	Kosher salt
1/8 tsp.	Black pepper
	Seasoned Panko breadcrumbs

SHALLOT-YOGURT DIPPING SAUCE

7 oz.	Greek yogurt
1/4 cup	Shallots, finely minced
1/8 cup	Parsley, finely diced
1/2 Lemon	Juice
	Pinch of salt

Directions

Baked Scotch Eggs

STEP 1

Place 8 eggs in a pot and fill it with water until the eggs are covered. Heat over medium-high heat until the water is at a rolling boil. Cover the pot, remove it from the heat, and



let it sit for 11 minutes. Drain the water and rinse with cold water until cool. Place the eggs in the refrigerator.

STEP 2

Preheat the oven to 400° F. Cover a baking sheet with parchment paper and set aside.

STEP 3

In a medium bowl, combine the sausage, parsley, salt and pepper. Separate the sausage mixture into eight 2-oz. portions.

STEP 4

In one small bowl, beat the final egg. Fill a second small bowl with Panko breadcrumbs.

STEP 5

Remove the boiled eggs from the refrigerator and peel them.

STEP 6

Take one boiled egg in hand and wrap it with one of the 2-oz. sausage chunks, covering it completely. Dredge the sausage-covered egg in the beaten raw egg, then roll it in the breadcrumbs and place it on the baking sheet.

STEP 7

Repeat with the remaining eggs and sausage chunks, refilling the breadcrumb bowl as needed.

STEP 8

Place the baking sheet in the oven and bake for 20 minutes or until the breadcrumbs are crispy. Remove the pan from the oven and allow to cool for 5 minutes before serving.

Shallot-Yogurt Dipping Sauce

STEP 1

Combine all sauce ingredients in a small bowl; stir until well combined. Chill before serving.