

SCOTHCED EGGS

***Serves 9***

* **12**medium eggs
* **3**packets Jones ground sausage meat
* seasoned bread crumbs

1. Hard boil 9 of the eggs. Submerge them in cold water immediately upon removing from heat to keep the yolk from turning green around the edge. Once cool, peel the eggs.
2. Split each package of sausage into three equal parts. Wrap each egg in the sausage making sure to press it around to seal all of the seams.
3. Set up your breading station. One bowl with seasoned bread crumbs and one with the remaining three eggs beaten.
4. Bread your sausage covered eggs: egg wash, bread crumbs, egg wash, bread crumbs. Place the breaded eggs into a well-seasoned cast iron pan. If you do not have a well-seasoned pan, use a nonstick baking dish. The eggs tend to stick to the bottom if your pan isn't seasoned well. This will result in your breading falling off.
5. Bake 350 degrees for 45 to 50 minutes turning the eggs every 15 minutes. These are best served immediately but can be reheated in a toaster oven if left whole.