

Third Place: Gayle Braley, Apex

Scotch Eggs

1 pound bulk pork sausage

8 hard-boiled eggs

½ cup fine breadcrumbs

Divide sausage into 8 portions; shape into patties. Place one hard-boiled egg on each patty, shaping the sausage mixture around the egg until completely covered. Roll each sausage covered egg in breadcrumbs. Bake in a preheated 350 degree oven for 15-20 minutes until golden brown. Scotch Eggs can be eaten cold or warm. Great breakfast, picnic, camping food or use as an appetizer with a warm mustard dip.