



## Winter Bash 2015 Recipe

**Scotch Eggs (12)** (Dave and Elaine MacNaughtan)

### Ingredients

Dozen eggs

Dozen sausages (Albert's Meat Shop in Kemptville --- Bratwurst, Italian, or Texas)

### Directions

1. Hard boil and de-shell 12 large eggs
2. Remove casing from a sausage and press the meat flat in the palm of your hand
3. Place an egg on the sausage meat and form the sausage around the egg
4. Roll the egg and sausage around in your hands until the egg is evenly covered
5. Roll the resulting orb in bread crumbs
6. Place on parchment paper on a baking sheet
7. Repeat 11 more times
8. Bake at 375 F until juice begins to bubble (about half an hour)
9. Broil for a few minutes until top is toasty and brown

Enjoy with a dram of single malt scotch and good friends!