



Scotch Eggs made with Rustlin' Rob's Pickled Quail Eggs

INGREDIENTS:

- 1 lb of ground sausage
- 1 jar [Rustlin' Rob's Pickled Quail Eggs](#)
- 2 cups flour
- 2 eggs (beaten)
- 2 cups bread crumbs (panko)
- Oil for frying (2 inches in pan)

DIRECTIONS:

1. Dry eggs on paper towels
2. Wrap each egg with thin layer of your sausage rolling in your hands to form egg shape
3. Place flour, eggs, and crumbs in three separate bowls
4. Roll sausage covered egg; first in flour, then egg, last in crumbs
5. Heat oil to 350° and fry eggs till golden brown; about 4-5 minutes
6. Serve warm with mustard, can be eaten room temp., also can dip in ranch dressing or hot sauce.