

INGREDIENTS FOR THE SCOTCH EGGS:

- 6 eggs – hard cook (see instructions)
- 1 pound sausage meat
- 2 tablespoons chopped mixed herbs (sage, thyme, parsley, chives)
- pinch ground mace
- 1 tablespoon English mustard
- salt & pepper – a few dashes of each
  
- 2 teaspoons milk
- 2 eggs
  
- ½ cup flour
  
- 1 cup breadcrumbs
  
- vegetable oil

INGREDIENTS FOR THE MUSTARD SAUCE:

- 4 tablespoons English mustard
- 2 tablespoons mayonnaise
- 1 tablespoon honey
- 1 teaspoon hot sauce
- 1 teaspoon lemon juice
- Salt and pepper, to taste

INSTRUCTIONS:

1. Put six of the eggs into a pan, cover with cold water and bring to the boil. Turn down the heat, cover and simmer on low for five minutes for soft yolks or 10 for firm yolks, then put straight into a large bowl of ice water for at least 10 minutes.
2. Put the meat, herbs, mace and mustard into a bowl, season and mix well. Divide into six balls.
3. Carefully peel the eggs.
4. Set up breading station: Beat the two raw eggs together in a bowl with a splash of milk. Put the flour in a second bowl and season, then put the breadcrumbs into a third bowl. Arrange in an assembly line.

5. To assemble the egg, flatten one meatball into a palm sized patty. Roll one peeled egg in flour, then put in the center of the meat. Bring up the sides of the meat to encase it, and smooth it into an egg shape with your hands. Dip each egg in flour, then egg, then breadcrumbs, then egg and then breadcrumbs. F/E/B/E/B.
6. Fill a large pan a third full of vegetable oil, and heat to 325°F. Cook the eggs a couple at a time, for about seven minutes, until crispy and golden, then drain on paper towel before serving. Eggs can also be baked in a 375°F oven until crispy and brown, about 15-20 minutes.

Serve with mustard or chutney for dipping.

#### ENGLISH MUSTARD SAUCE

1. In a small bowl, mix the English mustard, mayonnaise, honey, hot sauce, and lemon juice.
2. Season with salt and pepper to taste.
3. Stir until well combined and smooth.