



## Air Fryer Scotch Eggs

★★★★★

When you make Scotch eggs in your air fryer, you get all the deliciousness without the mess and added fat of deep frying. They make the perfect breakfast or snack, especially when served with the chutney dipping sauce. Cook the eggs to your liking; either hard-boiled or slightly soft, you can't go wrong. You can find mango chutney in the Indian section of your grocery store.

By France C

Prep: 15 mins

Cook: 15 mins

Total: 30 mins

Servings: 6

Yield: 6 servings



### Ingredients

#### Dipping Sauce:

3 tablespoons Greek yogurt

2 tablespoons mango chutney (such as Patak's®)

1 tablespoon mayonnaise

 $\frac{1}{8}$  teaspoon salt $\frac{1}{8}$  teaspoon pepper $\frac{1}{8}$  teaspoon curry powder $\frac{1}{8}$  teaspoon cayenne pepper (Optional)

#### Scotch Eggs:

1 pound pork sausage (such as Jimmy Dean®)

6 eggs, hard-boiled and shelled

 $\frac{1}{2}$  cup flour

2 eggs, lightly beaten

1 cup panko bread crumbs

cooking spray

### Directions

#### Step 1

Combine yogurt, chutney, mayonnaise, salt, pepper, curry powder, and cayenne in a small bowl. Refrigerate until ready to use.

#### Step 2

Divide pork sausage into 6 even portions. Flatten each portion into a thin patty. Place one egg in the middle and wrap the sausage around the eggs, sealing all sides. Set eggs aside on a plate.

#### Step 3

Preheat air fryer to 390 degrees F (200 degrees C).

#### Step 4

Place flour into a small bowl and beaten eggs into another small bowl. Place panko bread crumbs onto a plate. Dip each sausage-wrapped egg into flour, then dip into beaten egg, letting the excess drip off. Roll in bread crumbs and place onto a plate.

#### Step 5

Spray basket of the air fryer with cooking spray and place eggs into the basket. Do not overcrowd; cook in batches if necessary. Cook for 12 minutes, turning eggs over halfway through. Repeat with remaining eggs. Serve with dipping sauce.

#### Cook's Note:

If you prefer a smoother dipping sauce, use a mini food processor and blend. If you like a lot of sauce, make a double batch.

#### Nutrition Facts

**Per Serving:** 407 calories; protein 21.4g; carbohydrates 21.5g; fat 27.8g; cholesterol 284mg; sodium 944.9mg.

# Bagel BREAKFAST BAKE

We know you'll love everything about this bacon-egg-and-bagel casserole.  
It's the perfect make-ahead dish for Sunday morning.

ACTIVE TIME → 10 MINUTES TOTAL TIME → 1 HOUR 15 MINUTES (PLUS CHILLING AND COOLING) MAKES → 6 SERVINGS

## INGREDIENTS

4 "everything" bagels,  
toasted and chopped  
6 large eggs  
2 cups whole milk  
4 ounces shredded  
Monterey Jack cheese  
(½ cup)  
4 slices cooked bacon,  
finely chopped  
4 green onions, sliced  
½ teaspoon salt  
¼ teaspoon ground  
black pepper

## EACH SERVING

Calories: About 385  
Protein: 21G  
Carbohydrates: 39G  
Total Fat: 16G  
(Saturated Fat: 17G)  
Fiber: 2G  
Sodium: 805MG

1. Arrange bagels in 2- to 2½-quart baking dish.
2. In large bowl with wire whisk, beat eggs, milk, Monterey Jack, bacon, green onions, salt, and pepper. Pour over bagels, pressing down slightly to submerge. Cover and refrigerate for 1 hour or up to overnight.
3. Preheat oven to 350°F. Uncover dish and bake for 45 to 55 minutes or until center is set.
4. Cool for 15 minutes before serving.



## HOW TO: COOK BACON

Grab a skillet and a pair of tongs, and follow these steps for crispy bacon every time.

1. **ARRANGE** sliced bacon in one layer in cold skillet.
2. **SET** the skillet over medium heat. When the bacon starts to crisp up and curl, loosen the slices with tongs.
3. **TURN** over each slice; cook, turning occasionally, until the bacon browns evenly.
4. **DRAIN** the bacon on paper towels. (If you're cooking lots of bacon, carefully pour the bacon fat into a small bowl after each batch.)

# My Special Egg Salad

## Ingredients

- 3 ounces cream cheese
- $\frac{1}{4}$  cup mayonnaise
- $\frac{1}{2}$  teaspoon sugar or sweetener
- $\frac{1}{4}$  teaspoon onion powder
- $\frac{1}{4}$  teaspoon garlic powder
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{8}$  teaspoon pepper
- 6 hard-boiled eggs

## Instructions

1. Boil eggs
2. Let sit 12 min. Rinse w/ cold water & peel.
3. In a bowl, beat cream cheese until smooth.
4. Add mayo, sugar, onion powder, garlic powder, salt, & pepper.
5. Chop & fold in eggs.
6. Cover & refrigerate 1 hour.
7. Serve on your favorite bread, lettuce cups, celery, or off the spoon!

Peggy

### Famous Dave's BBQ Meatballs

- 3 eggs, beaten
- ½ cup half 'n half
- 2 cups Ritz cracker crumbs
- ½ cup finely chopped onion
- ½ cup finely chopped red pepper
- ½ cup finely chopped carrots
- 1 tsp. salt
- 1 tsp. pepper
- 2 tsp. chili powder
- 1 Tbsp. yellow mustard
- 2 Tbsp. Famous Dave's Rich & Sassy BBQ Sauce
- 1 Tbsp. Worcestershire sauce
- 1 tsp. hamburger seasoning

Mix all ingredients in a bowl. Use an ice cream scoop to form meatballs. Place in pan lined with parchment paper. Bake at 350 for 40-45 minutes. Makes 30-36 meatballs.

### BBQ Sauce

- 20 oz. Famous Dave's Rich & Sassy BBQ Sauce
- 12 oz. apricot preserves
- ½ cup finely chopped onion
- ¼ cup brined hot jalapeno peppers, finely diced (optional)

Combine ingredients in a sauce pan and heat on low over medium heat until vegetables are tender. Pour over cooked meatballs and serve.

"Nancy's" filling,  
1/2 recipe is a lot!

1# pork sausage browned with  
2 cloves garlic & black  
pepper

1 1/2# shredded cabbage, 1 carrot,  
1 celery & 1/2 onion

sauté cabbage mixture with  
2 TBSP olive oil, 1 TBSP  
sesame oil & 1/2 tsp ground  
ginger - add to sausage mixture

in separate pan sauté other  
1/2 onion finely chopped w/ 1 TBSP  
butter until translucent then  
pour scrambled egg over - turn  
like pancake & slice into strips when  
cool

toss sausage, cabbage mixtures  
with brown rice or ramen  
noodles or use as egg  
roll stuffing & fry crispy

L. Hoffman  
6-1-22

## Salad with Beans topped with Egg

- 6-8 large leaves red leaf lettuce, sliced very thinly
- 8 oz. green beans, blanched, sliced on bias 2"
- 15 oz. can Great Northern or Cannellini beans, drain, rinse
- 1/2 c. French's fried onions or "Shangrila" fried onions \*\*
- 3-4 boiled eggs, sliced or quartered

Layer ingredients in order given.  
Serve with Carrot dressing (see below).

## Carrot Dressing

- 1/2 small carrot                      2 med. radishes
  - 1/2 small onion - 2 oz              1 lg. garlic clove, fresh or roasted\*
  - 1/4 c. each - rice vinegar, water, olive oil + 2 T.
- Mince veggies in food processor until very fine, but not mushy. Remove 2/3. Add vinegar, water, and olive oil. Pulse to blend.  
Add to reserved minced vegetables.  
Season with salt + pepper and a little honey to reduce tartness if desired.

Optional to dice: Slice strips with vegetable peeler and chop with knife until very fine.  
Grate onion.

\* Use a clove of roasted garlic for a less pungent taste.

\*\* Found at Middle Eastern Grocery on Bancroft, Toledo.

# Onion Pie with Bacon

- Chris  
Scarlett

by cook Penzeys Archived Recipes

SO GOOD. This is one of our very favorite pies with a very easy crust. Ed Heth, local author and great cook, liked making this pie when entertaining at his house on the hill.

## Ingredients

4 strips bacon, diced  
2 large onions, finely diced  
1 egg plus 1 egg yolk  
1/2 Cup sour cream  
1/2 tsp. salt  
1/4 tsp. PENZEYS PEPPER  
2 tsp. CHIVES or SHALLOTS  
1/2 tsp. WHOLE CARAWAY SEEDS, optional - yes

## Pie crust:

Best → 1/2 Cup. butter (1 stick)  
1 Cup flour  
1/4 tsp. salt  
1/2 tsp. sugar  
2-4 TB. milk

(I took a  
shortcut and  
used a store-  
bought frozen crust.

## Directions

Preheat oven to 350°. To prepare the crust, cut the butter into small pieces; it doesn't have to be cold, but it should not be warm to the point of melting. Add the flour, salt, and sugar to the butter and rub by hand to combine. Switch to a spoon and add the milk in a thin stream, mixing until it just holds together. You may not need all the milk. Form into a disc, cover in plastic wrap and chill while making the filling. Sprinkle table and top of dough with flour, roll gently from the center to the edges until it is large enough, turning it over a few times so it doesn't stick. Lift gently into pan, shape edge as desired. Prick the crust all over with a fork and bake for 10-15 minutes or until lightly browned.

For the filling, fry the bacon over medium heat until done. Remove the bacon from the pan, reserving about 2 TB. of the drippings. Cook the onions in the bacon drippings until nicely browned, stirring often. Drain off the drippings. In a roomy bowl, combine the bacon, onions, egg, egg yolk, sour cream, salt, PEPPER, CHIVES or SHALLOTS and CARAWAY SEED, if using. Mix well and pour into the crust. Bake at 350° until the filling is firm and golden, about 35-40 minutes. This should be eaten warm.

**Prep. time:** 45 minutes

**Cooking time:** 40-50 minutes

**Serves:** 12 as an appetizer, 6 as a meal

## Nutritional Information

Servings 6; Serving Size 1 piece (129g); Calories 320; Calories from fat 200; Total fat 23g; Cholesterol 125mg; Sodium 500mg; Carbohydrate 22g; Dietary Fiber 1g; Sugars 3g; Protein 7g.