

# Scotch Eggs

## Ingredients

6 eggs, 6 tablespoonfuls of forcemeat No. 417, hot lard, 1/2 pint of good brown gravy.

## Method

Boil the eggs for 10 minutes; strip them from the shells, and cover them with forcemeat made by recipe No. 417; or substitute pounded anchovies for the ham. Fry the eggs a nice brown in boiling lard, drain them before the fire from their greasy moisture, dish them, and pour round from 1/4 to 1/2 pint of good brown gravy. To enhance the appearance of the eggs, they may be rolled in beaten egg and sprinkled with bread crumbs; but this is scarcely necessary if they are carefully fried. The flavour of the ham or anchovy in the forcemeat must preponderate, as it should be very relishing.

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*