

Scotch Eggs in The Foodi

Ingredients

4 Large Eggs

1 cup water

Cooking Spray

12 ounces bulk breakfast sausage (I use a 16-ounce pack. It's easier to wrap the eggs)

1 Cup panko breadcrumbs

2 tablespoons melted unsalted butter

Directions

1. Pour 1 cup of water into the Foodi's inner pot. Place the reversible rack in the pot in the lower position and place the eggs on top.
2. Lock the pressure lid into place, making sure the valve is set to seal. Select Pressure and set the pressure to High and the cook time to 3 minutes. Press Start.
3. While the eggs cook, prepare an ice bath by half filling a medium bowl with cold water and adding a handful of ice cubes.
4. After cooking, use a quick pressure release. Carefully unlock and remove the pressure lid.
5. Using tongs, transfer the eggs to the ice bath. Let cool for 3 to 4 minutes or until cool enough to handle. Carefully peel the eggs and blot them dry.
6. Empty the water out of the inner pot and return it to the base. Spry the reversible rack with cooking spray or oil. Make sure the rack is in the upper position and place it in the pot.
7. Close the Crisping Lid. Select Air Crisp and set the temperature to 360° F and the time to 4 minutes to preheat. Press Start.
8. While the pot preheats, divide the sausage into 4 pieces and flatten each piece into an oval. One at a time, place an egg on a sausage oval and carefully pull the sausage around the egg, sealing the edges.

9. In a small bowl, combine the panko and melted butter. One at a time, roll the sausage-covered eggs in the crumbs, pressing the panko firmly into the sausage.
10. Open the Crisping Lid and carefully transfer the coated eggs to the rack. Close the Crisping Lid and Select Air Crisp and adjust the temperature to 360° F and the cook time to 15 minutes. Press Start.
11. When cooking is complete, the crumbs should be crisp and a deep golden brown. Carefully remove the eggs and let cool for several minutes. Cut them in half and serve.