



Sausage Stuffed Deviled Eggs

directions

1. In a skillet brown your favorite Swaggerty's Farm fresh sausage. Drain and crumble.
2. Hard-boil eggs. Cut hard-boiled eggs in half. Scoop the yolks into a mixing bowl. Use a fork to smash yolks into small pieces.
3. To the smashed yolks add softened Boursin, mustard, mayonnaise, and pickle juice. Stir vigorously with a fork to blend ingredients.
4. Add finely crumbled Swaggerty's Sausage to the mixing bowl and stir to mix. Season with salt & pepper to taste.
5. Fill egg halves with the filling, mounding slightly.
6. Garnish with fresh Parsley. Cover loosely. Chill until ready to serve.
7. Divide some of the cooked shallot on top of the cooked egg. Sprinkle with some of the cooked sausage, shredded cheese & more sausage.

notes

These eggs are the perfect bites for all seasons and occasions, especially in the Spring. Covered, they will keep in the refrigerator for about 3-4 days.

A great make-ahead appetizer.

For more bite, sprinkle the tops of the stuffed eggs with a bit of paprika or a pinch of cayenne before garnishing.

This recipe can easily be doubled or tripled for a crowd.

to serve

Serve each "egg and sausage in a hole," sprinkled with fresh parsley and a toasted "hole".



6 +
servings

10 min
prep time

20 min
cook time

ingredients

½ cup cooked, drained and finely crumbled Swaggerty's sausage

6 hard-boiled eggs, peeled

¼ cup softened herbed goat cheese or Boursin Cheese Spread (found at most supermarkets)

1 tbsp Grey Poupon® type mustard

1 generous tbsp mayonnaise

A splash of pickle juice

Salt & Pepper

Fresh parsley, chopped

Pairs well with: Brunch, dinner, party-goers, and as an appetizer

Special Kitchen Tools: N/A