

Food Find | Food Craft in York County serves up Scotch eggs



Food Craft in York County serves a Scotch eggs appetizer that features hard-boiled eggs wrapped in sausage and deep-fried. (Mike Holtzclaw / Daily Press)

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Tasty discovery: Scotch eggs

Price: \$7.95

Destination: Food Craft, 5005 Victory Blvd., York County

Hours: 7 a.m. to 2 p.m. Tuesdays through Sundays

More info: 757-234-6490 or find Food Craft on Facebook

Food Craft in York County specializes in breakfast, and Scotch eggs consist of sausage and eggs — but you won't find the dish among the omelets, French toasts and pancakes on the all-day breakfast menu. Instead, it is listed as an appetizer, alongside the fried green tomatoes and mozzarella sticks.

But whatever time of day you order it, this dish, served with ranch dressing and hot sauce, is a quick-to-eat finger food. Scotch eggs date back to England in the early 18th century and historically have been British favorites at pubs and picnics.

They can be made with hard- or soft-boiled eggs, but Food Craft owner Sun Brown always uses hard-boiled because they are easier to peel and work with.

“We tried the soft-boiled ones a couple of times, but we ended up wasting a lot of eggs,” Brown said. “You have to be able to peel the eggs very thoroughly because you’re going to cook them twice. You boil them, and then after they cool you’re going to cook them again inside the sausage.”

In short, the peeled eggs are wrapped in pork sausage, and then rolled in Panko bread crumbs. That concoction is dropped in a deep fryer until the sausage is cooked and the bread crumbs have provided a crunchy coating.

The dish at Food Craft consists of two Scotch eggs, sliced in half. Guests can devour them plain, dip them in Or you can do what Brown does — swirl some hot sauce into the ranch for a spicy-cool blend.

“I think that gives you a really good flavor,” Brown said. “And you can decide how much hot sauce you want in your dressing — you can make it as hot or as mild as you want.”

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