



Menu du Jour

26 May 06

Armadillo Eggs

Chimichurri Sauce

Scotch Eggs with Dijon Sauce

(Serves four to six)

Armadillo Eggs

The armadillo is a small animal prevalent in Texas that has bony plates in its skin. Although there is no such thing as an armadillo egg as the animal is a mammal, this Texas take on Scotch eggs have become a popular appetizer instead of the traditional cream cheese stuffed and bacon-wrapped jalapeño chile. There are numerous variations to this recipe.

10 large (3 1/2- to 4-inch) fresh jalapeño chiles

For the filling:

3/4 cup (6 ounces) cream cheese

3/4 cup shredded mozzarella cheese

3/4 cup shredded jalapeño Jack cheese

1/2 teaspoon coarse kosher salt

1/2 teaspoon chili powder

For the breading:

1 1/2 cups Bisquick® baking mix

1/2 pound hot bulk pork sausage or bratwurst

1/2 cup shredded sharp cheddar cheese

1/2 cup cold water, divided

2 large eggs

1 (4-ounce) pkg. Shake 'N Bake® pork coating mix

Wash the chiles and remove the stems. Slice the peppers in half lengthwise from the shoulder to the tip and scrape out the seeds with a small melon baller or a grapefruit spoon.

In a stainless steel mixing bowl, combine the cream cheese, mozzarella, jalapeño Jack, salt and chili powder. Place a saucepan in the sink and fill it full of very hot water. Place the bowl over the saucepan so that the bottom is in contact with the water; using a spatula, spread the cheeses across the bottom of the bowl and stir until softened.

When the cheeses have softened, stuff each pepper with the filling mixture and arrange the halves together. Refrigerate the chiles to allow the cheese mixture to harden.



In another bowl, combine the Bisquick, sausage, cheddar cheese and enough water to form a stiff dough. Empty the Shake 'N Bake into a pie plate. In another bowl, whisk the eggs and 2 tablespoons of water until well mixed.

With moistened hands, form the breading mixture around the chile in the shape of an egg to about a 1/4-inch thickness. Dip the breaded "egg" in the beaten eggs and roll in Shake 'N Bake. Repeat with remaining chiles.

Preheat the oven to 350 degrees F. Place the "eggs" on a lightly greased or parchment paper lined cookie sheet and bake for about 20 minutes; turn over and bake another 10 to 15 minutes or until crisp.

Chef's note: The "eggs" could also be smoked at 250 degrees F. for about 90 minutes or indirectly cooked on a medium-high (350 degrees F.) grill for about 35 to 40 minutes. At the "Ups N Downs English Parlours" in Ontario, Armadillo eggs are served deep-fried with sour cream on the side. At Buzzard Billy's in Des Moines, their Armadillo eggs are bacon-wrapped chicken tenders stuffed with sliced jalapeños and pepper Jack cheese served with ranch dressing.

Chimichurri Sauce

Chimichurri sauce is a traditional condiment served in South America. It is also used as a marinade for grilled meats.

1/2 cup chopped fresh flat leaf parsley
1/2 cup chopped fresh cilantro
3 tablespoons red wine vinegar
4 cloves garlic, minced
1/2 teaspoon freshly ground black pepper
1/2 teaspoon ground oregano
1/4 teaspoon ground cumin
1/2 teaspoon coarse kosher salt
1/3 cup olive oil

Combine all of the ingredients except the olive oil in a food processor. While the processor is running, slowly drizzle in the olive oil. Allow the sauce to stand for about an hour before using.

Yield 1/2 cup



Scotch Eggs

Scotch eggs are a traditional snack and picnic food in Scotland. Much like Spam musubi in Hawaii – a fried slice of Spam on rice pressed into a small block and then wrapped with a strip of seaweed – Scotch eggs are now readily available cellophane-wrapped in convenience stores throughout the U.K.

6 hard cooked eggs, peeled
1 pound bulk pork sausage
1 cup seasoned fine bread crumbs
1 large egg
1 tablespoon water
1 teaspoon Cackalacky® Spiced Mustard*

Dijon Sauce:

2 tablespoons unsalted butter
2 tablespoons flour
Coarse kosher salt to taste
Freshly ground black pepper to taste
1 teaspoon chopped fresh flat leaf parsley
1 cup half-and-half
1 tablespoon Dijon or Creole mustard

**Chef's note: Although I prefer to use Cackalacky Spiced Mustard for this, any yellow mustard could be substituted.*

Divide the sausage into 6 equal portions about 2 1/2 ounces each; wrap 1 portion around each egg. Moisten your hand and roll the egg as if you were making meatballs. Roll each wrapped egg in the bread crumbs and set aside. In a medium mixing bowl, combine the egg, mustard and water; roll the sausage-wrapped eggs in beaten egg mixture.

Roll the eggs in the bread crumbs again and arrange on a rack in a shallow baking dish.

Preheat the oven to 400 degrees F. and bake the eggs for about 35 minutes or until browned, turning once. Allow eggs to cool slightly and cut into halves lengthwise. Or cool the eggs and refrigerate to serve cold.

Dijon Sauce: In a small saucepan over medium-low heat, melt the butter. Whisk in the flour; cook for about 2 minutes, whisking constantly, until smooth. Add the salt, pepper and parsley. Slowly pour in the half-and-half whisking continually. Continue whisking until the sauce thickens and then whisk in the mustard.

Chef's note: This sauce is also good for grilled vegetables.



Cooking & Presentation



Filled Jalapeños Waiting For The Sausage Breading



Ready For The Smoker



**Scotch Eggs, One Coated With The First Layer
Of Bread Crumbs; The Lower One Uncoated**



Plated Appetizers... Stuffed Jalapeño, Armadillo Egg and Scotch Egg