



Eggs Benedict

Servings: 8

Prep: 20 minutes

Cook time 25 minutes, 45 minutes total

Hollandaise Sauce

- 4 large egg yolks
- 2 tablespoons cream
- 1 1/2 Tbsp lemon juice
- 1 tsp Dijon mustard (optional)
- 1 - 2 dashes of tabasco
- 1/2 cup unsalted butter, melted
- Salt and ground black pepper

Eggs Benedict

- 8 large fresh eggs
- 1 Tbsp white vinegar
- 4 English muffins, split
- 8 Canadian bacon slices
- 8 pc Spring asparagus (optional)
- fresh herbs

To Make the Hollandaise Sauce

Fill a saucepan with about an inch of water. Set a stainless steel or glass bowl over saucepan that fits nicely without touching water. Bring water to a simmer.

Add egg yolks, lemon juice, mustard, and cayenne pepper or tabasco sauce to bowl over saucepan whisk well. Cook mixture, whisking constantly, until just thick enough to coat the back of a metal or wooden spoon and temperature reaches 160 degrees.

Reduce heat to very low, then very slowly drizzle in warm melted butter while whisking constantly. Remove from heat, season with salt and pepper to taste. Transfer to dish, cover to keep warm.

To Make Poached Eggs

Bring several inches of water along with vinegar just to a boil in a large pan. Crack eggs one at a time and add to slow boiling water, fitting four eggs in pan at once.

Cook until whites are just set and yolk is still runny, about 3 - 4 minutes. Transfer to paper towel lined plate to drain, repeat with remaining four eggs.

Prepare English Muffins and Bacon

Cook Canadian bacon in a skillet over medium-high heat until heated through, about 1 minute per side. Meanwhile toast English muffins in a toaster oven, or under broiler (setting muffins on a baking sheet) until just golden brown on top.

To Assemble Eggs Benedict

Lay a slice of Canadian bacon atop each English muffin. Top each with a poached egg and season with salt and pepper. Spoon or pour sauce over top, garnish w fresh herbs.