

eggs benedict

6 egg yolks
1 Tablespoon fresh lemon juice
pinch salt
pinch cayenne pepper
1 stick of butter (melted)
3 biscuits or english muffins halved
spiral ham, canadian bacon or deli meat
fresh parsley
6 whole eggs (poached)
3 Tablespoons white vinegar

directions: in a metal bowl whisk together egg yolks, lemon juice, salt, and cayenne pepper until light and fluffy. whisk in melted butter. place the bowl over a small saucepan with 2-3 inches of simmering water (bowl should not touch the water or eggs will scramble). continue to whisk vigorously until sauce thickens. to keep hollandaise sauce warm, turn burner off but keep bowl on top of saucepan. once ready to serve, if sauce is too thick, thin by adding 1 tablespoon of hot water (used from saucepan) at a time until desired consistency. bring a medium saucepan filled 3/4 full of water, to a boil. add vinegar, stir, and reduce heat to medium-high. crack one egg at a time into a small bowl and then carefully drop each egg into the water. the vinegar will help keep the eggs in one place. cook approx 3 minutes. slice, toast, and butter biscuits or muffins. top with pork of choice (i used deli meat this time), poached eggs (remove eggs with a slotted spoon to let water drain), spoon warm hollandaise over eggs, and garnish with flat leaf parsley and cracked pepper. serve with roasted potatoes and fresh fruit.