

Eggs Benedict

Make the Hollandaise Sauce recipe first.

Makes two servings of 2 eggs each. I like to make this with the Canadian pea meal bacon.



Ingredients

- 1 tsp. salt
- 1 small bunch of chives or green onions
- 2 English muffins
- 4 slices of Canadian Bacon
- 4 eggs
- 1/8 tsp. paprika

Equipment

- 2 large fry pans
- Temperature probe (optional)
- 4" circle cutter (optional)
- 2 measuring cups with handles large enough to hold an egg

Eggs Benedict:

☑	Description	Time (min)
	Make a batch of Hollandaise sauce and keep warm	15
	Dice chives or green onions	2
	Fill fry pan near the rim with water plus 1 Tbsp. of vinegar and 1 tsp. of salt	2
	Heat water to 180 degrees	5
	Trim 4 slices of Canadian bacon to make circles the size of the English muffins	5
	Fry bacon in large pan. Transfer to warm oven if finished before needed.	10
	Begin toasting English muffins. Place in a warm oven as each pair finishes to keep warm	6
	Break 2 eggs into measuring cups	1
	Dip a small amount of hot water into the cups and then slide eggs into hot water in the pan. Keep track of sequence of eggs in the pan.	3
	Repeat procedure of introducing eggs into hot water for remaining eggs	3
	Turn eggs while they cook. Center should be plump and jiggles slightly.	4
	Arrange bagels on plates and top with bacon	2
	Transfer eggs to bacon as they finish. Keep in warm oven	1
	Top with warm Hollandaise sauce	2
	Sprinkle with paprika and top with chives	2
	Total	63