
Eggs Benedict with Hollandaise Sauce

Total time: 20 min Yield: 2 servings

Ingredients

2 Tbsp light oil
6 large eggs
1 Tbsp Tabasco sauce
1 lemon (for lemon juice)
1 tsp cayenne pepper
salt & pepper (to taste)
1/2 stick of butter (melted)
1/2 cup white vinegar
2 English muffins
4 slices Canadian bacon

Prep Time: 10 min Cooking Time: 10 min Total Time: 20 min

Instructions

To prepare the hollandaise sauce, separate 4 egg yolks into a mixing bowl. Add a splash of tabasco, half of lemon (juice only), tiny pinch of cayenne and salt and pepper. Whip until ribbons form. Slowly add melted butter until the yolk mixture thickens to coat the back of the spoon. Set aside and keep warm.

Boil water and add vinegar. Crack 2 eggs into boiling water. Poach eggs for about 4 minutes. Fry bacon in oil, toast muffins. Place toasted muffins on a plate with bacon on top. Carefully remove eggs from water. Dry on a towel, then place on bacon. Spoon hollandaise over. Eat. Yum!

Recipe brought to you by:

Chef Maka Kwon