

Eggs Benedict

Ingredients:

- 4** Eggs
- 12 tbsp** Butter (or more if you feel frisky)
- 1** Lemon
- 2** Slices of Canadian bacon
- English muffin
- Salt & Pepper
- Hot Sauce (optional)
- Cayenne Pepper (optional)



THE HOLLANDAISE

1. Place a pot on the stove and bring some water to a simmer. Say "Simmer please" to your water.
2. In a bowl that fits over your simmer pot, add 2 egg yolks and whisk.
3. Place bowl over your simmer pot and whisk eggs until creamy and pale yellow, then remove from heat.
4. In a pan, melt all of the butter. Wave goodbye to your butter as it melts.
5. Slowly pour half the melted butter into your eggs, whisking as you go.
6. Place your egg bowl back on your simmer pot and add the rest of the butter while whisking.
7. After all the butter is incorporated, remove from heat and add salt, pepper and a squeeze of lemon.
8. Place this mixture in an insulated mug to keep warm for now.
Try not to just chug it.

POACHED EGGS

1. With your water at a simmer, add in a hefty pinch of salt. But not too hefty.
2. Crack an egg into a strainer and then place into a slotted spoon.
3. Slowly add the egg into the simmering water. Pretend you're a sloth.
4. Let your egg poach for 3-4 minutes until the egg whites are set and the yolk is still runny.
5. Remove your egg from the water using the slotted spoon and place both on paper towel.

ASSEMBLY

1. Put a slice of bacon onto your English muffin
2. Plop that poached egg on top.
3. Pour your Hollandaise sauce on top of all that. I wasn't sure if I was supposed to capitalize Hollandaise, so I did just to be safe.
4. Add that hot sauce and cayenne pepper, if you're feeling spicy.
5. Eat it - hopefully you don't need instructions for this step.

Moosejaw

Home-cooked meals... but not at home.