

Eggs Benedict

Makes 4 servings

Hollandaise Sauce

Ingredients	Quantity
Salted butter	10 tbsp
Egg Yolks	3
Lemon Juice	1 tbsp
Tabasco	A dash

1. Melt butter
2. Mix yolks and juice on medium-high speed until eggs lighten in colour (20-30 seconds)
3. Turn beater to slow setting and add hot butter slowly
4. Add salt or lemon juice to taste

Assembly

1. Make bacon, poach eggs, and toast english muffins
2. Put it all together