



Eggs Benedict



Prep
25 m

Cook
5 m

Ready In
30 m

allrecipes!

SAFeway

Safeway
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Recipe By: jenn

"Hot buttered English muffins, Canadian-style bacon, and poached eggs are topped with a heavenly drizzle of hollandaise sauce. Wonderful for Easter, Mother's Day, or anytime you want to treat yourself to the best brunch in the world! Serve with roasted potatoes for mopping up the extra egg yolk and hollandaise. If you prefer, you can substitute ham for the Canadian bacon in this recipe."

Ingredients

4 egg yolks
3 1/2 tablespoons lemon juice
1 pinch ground white pepper
1/8 teaspoon Worcestershire sauce
1 tablespoon water
1 cup butter, melted

1/4 teaspoon salt
8 eggs
1 teaspoon distilled white vinegar
8 strips Canadian-style bacon
4 English muffins, split
2 tablespoons butter, softened

*A little sour
use 1 - 3 1/2 Tbl. lemon
juice depending on how
sour you like it*

Directions

- To Make Hollandaise: Fill the bottom of a double boiler part-way with water. Make sure that water does not touch the top pan. Bring water to a gentle simmer. In the top of the double boiler, whisk together egg yolks, lemon juice, white pepper, Worcestershire sauce, and 1 tablespoon water.
- Add the melted butter to egg yolk mixture 1 or 2 tablespoons at a time while whisking yolks constantly. If hollandaise begins to get too thick, add a teaspoon or two of hot water. Continue whisking until all butter is incorporated. Whisk in salt, then remove from heat. Place a lid on pan to keep sauce warm.
- Preheat oven on broiler setting. To Poach Eggs: Fill a large saucepan with 3 inches of water. Bring water to a gentle simmer, then add vinegar. Carefully break eggs into simmering water, and allow to cook for 2 1/2 to 3 minutes. Yolks should still be soft in center. Remove eggs from water with a slotted spoon and set on a warm plate.
- While eggs are poaching, brown the bacon in a medium skillet over medium-high heat and toast the English muffins on a baking sheet under the broiler.
- Spread toasted muffins with softened butter, and top each one with a slice of bacon, followed by one poached egg. Place 2 muffins on each plate and drizzle with hollandaise sauce. Sprinkle with chopped chives and serve immediately.

Thomas' Whole
Grain 100% Whole
Wheat English
Muffins 12 Oz
\$3.49 for 1 item -
expires in 3 days

McCormick Sea
Salt Grinder 2.12
Oz
\$3.00 for 2 item -
expires in 1 week

Land O Lakes Salted
Sweet Cream Butter
Half Sticks 16 Oz
\$3.99 for 1 item -
expires in 3 weeks

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- * To poach eggs:
- 1) Crack egg into strainer, drain egg until no longer dripping egg white.
 - 2) Bring water to simmer, swirl water w/ spoon, drop egg into water.
 - 3) Cook 3 1/2 min.
 - 4) Remove with slotted spoon.
 - 5) Place on paper towel for a few seconds.
 - 6) Remove ~~the~~ off paper (so won't stick).