

Eggs Benedict

Serves 2 | Prep: 15 minutes | Cuisine: American

Ingredients

- 4 eggs
- 2 English muffins, split and toasted
- 4 slices Canadian bacon
- 2 tablespoons white vinegar
- 3 egg yolks
- 1 tablespoon lemon juice
- 1/2 cup unsalted butter, melted
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon salt
- 1 tablespoon fresh parsley, chopped

Instructions

1. Make hollandaise: Whisk egg yolks and lemon juice in a double boiler over simmering water until thickened.
2. Slowly drizzle in melted butter while whisking constantly until sauce is thick and creamy.
3. Season hollandaise with cayenne and salt. Keep warm.
4. Pan-fry Canadian bacon in a skillet until heated through. Set aside.
5. Fill a deep skillet with 3 inches of water. Add vinegar and bring to a gentle simmer.
6. Crack each egg into a small cup. Gently slide eggs into simmering water.
7. Poach eggs 3-4 minutes until whites are set but yolks are still runny.
8. Place toasted English muffin halves on plates. Top each with a slice of Canadian bacon.
9. Use a slotted spoon to remove poached eggs and place on top of bacon.
10. Spoon hollandaise sauce generously over each egg. Garnish with parsley. Serve immediately.