

Classic Eggs Benedict

Recipe by: Abby Thome of The Thome Home

Ingredients:

- 2 Large Egg Yolks
- 1 tsp Water
- 3/4 tsp white wine vinegar, or apple cider vinegar
- 2 tsp Lemon Juice
- 1 stick of unsalted butter
- 1/2 tsp of Kosher Salt
- Cayenne Pepper
- Eggs (For poaching, the amount is dependent on how many people you are feeding!)
- 1 chive, chopped
- 1 English Muffin (per Eggs Benedict)
- 1 package of Canadian bacon



Making the Hollandaise Sauce:

1. Create a double boiler: Fill a pot with 1 inch of water, bring to a boil. Chose a heat-safe bowl that will nestle on top of the pot – You want the bowl to “float” above the water, and NOT touch the boiling water. (smaller pot, bigger bowl does the trick!)
2. While the water is coming to a boil, in the glass bowl, add in the following items:
 - **2 Large Egg Yolks**
 - **1 tsp Water**
 - **3/4 tsp white wine vinegar, or apple cider vinegar**
3. Place the glass bowl over the boiling pot of water, and whisk continuously for **3** minutes. Set a timer – you will notice at the end of three minutes that the egg mixture has thickened significantly and has become a pale yellow color.
4. **REMOVE FROM HEAT!** – **Add 2 tsp Lemon Juice.** (this will help stop the cooking!)
5. **MELT 1 stick of unsalted butter** – gradually, whisk in the butter bit by bit. Making sure it is fully incorporated before you add more. The sauce will become creamy and shiny!
6. **1/2 tsp of Kosher Salt** and a pinch of **Cayenne Pepper** to season.

How to Poach an Egg:

1. In a pot, fill 3/4 way with water with **1 Tbsp Vinegar**. Bring to a mild boil, NOT roaring!
2. Crack an egg into a small ceramic bowl (makes it easier to transfer!)
3. Once the water is gently boiling, take a spoon and stir the pot of water in a circle quickly to create a whirlpool effect.
4. Gently slide the egg into the center of the whirlpool of boiling water. The egg whites will quickly circle around the yolk of the egg as a result of the circling water.
5. Set a timer for 3 minutes!
6. With a slotted spoon, remove the poached egg and place on a plate lined with a paper towel.
7. You can trim any excess egg white off of the egg with scissors if you prefer a “perfect” poached egg appearance.

Tips on Poaching an Egg:

1. Make sure you create a strong whirlpool – this will ensure that the egg gathers together beautifully.
2. Make sure your water is at a medium boil, NOT too high, and NOT too low.
3. ONE Egg at a time!
4. 3 minutes is all that you need! The yolk will be heated throughout, but will still be runny and incredibly luscious when cutting it open!

Assembly:

1. Toast the English Muffin
2. Pan sear the Canadian bacon to warm through, place on top of toasted English Muffin
3. Add a poached egg on top of the Canadian bacon
4. Pour a tablespoon or two of the hollandaise over the poached egg
5. Sprinkle with a pinch of Cayenne and chopped Chives