



# Eggs Benedict

*With Homemade Hollandaise Sauce*



2 servings



35 minutes

prep & cook

## INGREDIENTS

- 4 Slices Bell's Mill Canadian Bacon
- 2 English Muffins
- 4 Large Eggs
- Splash Vinegar
- 4 Tbsp Butter
- 4 Egg Yolks
- 2 tsp. Lemon Juice
- 1 Tbsp + Extra Heavy Whipping Cream
- Salt & Pepper to Taste

## NOTES

To tone down the sauce add more whipping cream to your taste!

## DIRECTIONS

1. Melt butter in a small saucepan.
2. In a small bowl, beat the egg yolks. Mix in lemon juice, whipping cream, salt, and pepper.
3. Add a spoonful of melted butter at a time to the egg mixture and stir well until all is mixed.
4. Once the butter has been incorporated, pour the mixture back into the saucepan. Cook on low heat, stirring constantly, for 20-30 seconds.
5. Remove from heat and add more cream if desired.
6. Fill a medium sized pot with about 3 inches of water. Bring to a boil the reduce to simmer.
7. Add a splash of vinegar to the water to help the egg whites stay together.
8. Crack one egg into a small cup (measuring cups work great).
9. Lower the egg into the simmering water and repeat with the remaining eggs.
10. Cook for 3-5 minutes until desired doneness.
11. Warm up the Canadian Bacon on a griddle.
12. Assemble the Eggs Benedict with toasted English muffin, Canadian bacon, poached egg and hollandaise sauce.

