

CLASSIC EGGS BENEDICT

Yield: 6 servings

For Poached Eggs

Unit	Ingredient
1/2 Gallon	Water
1 Tbsp.	Salt
1 Ounce	Distilled White Vinegar
12	Eggs

Method

- Combine the water, salt and vinegar in a deep pan and bring to a bare boil.
- Break each egg into a clean cup. Then slide the eggs carefully into the poaching water. Cook eggs for 3 to 5 minutes or until the whites are set and opaque.
- Remove the eggs from the water with a slotted spoon, blot them on absorbent towel and trim edges if desired. The eggs are ready to serve now.

For Eggs Benedict

6	English Muffins, sliced into two pieces, toasted and buttered
12 Slices	Canadian Bacon, Pan Grilled
12 Ounces	Hollandaise Sauce

Method

- Toast and butter English muffins, place two halves on heated plate.
- Briefly pan grill Canadian bacon on each side to heat through. Place one slice of Canadian bacon on each piece of English muffin.
- Place one poached egg on top of each piece of grilled Canadian bacon and top each poached egg with 1 oz. of Hollandaise sauce.

For Hollandaise Sauce

Makes 12 to 16 ounces

Unit	Ingredient
3/4 Tsp.	Cracked Black Peppercorns
3 Ounces	Distilled Wine Vinegar
2 Ounces	Water
6 Each	Egg Yokes
12 Ounces	Clarified Butter, Warm
1/2 Ounce	Lemon Juice
	Salt, As Needed
	Ground White Pepper, As Needed
Pinch	Cayenne Pepper

Method

- Combine the peppercorn and vinegar in a small pan and reduce over medium heat to one quarter its' original volume.
- Add the water to the reduction and strain it into a stainless-steel bowl.
- Whisk the egg yokes together with the reduction and place them over simmering water. Cook, whisking constantly, until the eggs are thick and form ribbons when they fall from the whisk.
- Gradually add the butter in a thin stream, whisking constantly, until all the butter is added and the sauce is thickened.
- Taste the sauce and add the lemon juice, salt, pepper and cayenne. The sauce is ready to serve now.

Sauce may be held warm for up to two hours.

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