



Quick and Easy Eggs Benedict

Jacob · 29/09/2024



Prep Time

2 mins

Difficult

Medium

Servings

25 mins

Description

This is a nofuss easy recipe The sauce is simply put together in a blender no double boiling necessary Assemble eggs with sauce over hot buttered English muffins with Canadian bacon or if you prefer Serrano ham

Ingredients

- - 4 slices Canadian bacon - 1 teaspoon white vinegar - 4 eggs - 1 cup butter - 3 egg yolks - 1 tablespoon heavy cream - 1 dash ground cayenne pepper - ½ teaspoon salt - 1 tablespoon lemon juice - 4 English muffins
- split and toasted

Instructions

1. In a skillet over medium-high heat
2. fry the Canadian bacon on each side until evenly browned. Fill a large saucepan with about 3 inches water
3. and bring to a simmer. Pour in the vinegar. Carefully break the 4 eggs into the water
4. and cook 2 to 3 minutes
5. until whites are set but yolks are still soft. Remove eggs with a slotted spoon. Meanwhile
6. melt the butter until bubbly in a small pan or in the microwave. Remove from heat before butter browns. In a blender or large food processor
7. blend the egg yolks
8. heavy cream
9. cayenne pepper
10. and salt until smooth. Add half of the hot butter in a thin steady stream
11. slow enough so that it blends in at least as fast as you are pouring it in. Blend in the lemon juice using the same method
12. then the remaining butter. Place open English muffins onto serving plates. Top with 1 slice Canadian bacon and 1 poached egg. Drizzle with the cream sauce
13. and serve at once. HotMark