Eggs Benedict

Holiday · Serves 6

Ken's note: TBD

Toasted English muffin, a thin slice of ham, a poached egg, and blender hollandaise. See Poached Eggs for the eggs and Blender Hollandaise in Sauces for the sauce (make the 6-serving amount given there).

Ingredients

- 6 English muffin halves (or 6 rounds of toasted bread)
- 6 thin slices cooked ham or Canadian bacon
- 6 eggs, poached (or fried in a little butter)
- Blender hollandaise (Sauces), for 6
- Paprika or chives, to finish

Method

1. Toast the muffins and set a slice of ham on each half. Top with a poached egg and spoon on the hollandaise. Serve hot, finished with paprika or chives. For a crowd, poach the eggs ahead (see Poached Eggs) and keep the hollandaise warm in a bowl of warm water.

Notes

Variations

- **Fried Green Tomatoes Benedict:** replace the muffin with 2 slices of green tomato, dredged in seasoned cornmeal and pan-fried in a little oil until golden, topped with Canadian bacon, a poached egg, and hollandaise.
- **Crab Cake Benedict:** a pan-seared crab cake (see Mini Crab Cakes in Appetizers) in place of the ham, with a little hot sauce or Old Bay in the hollandaise.
- **Florentine:** sautéed spinach (and a slice of tomato, if you like) in place of the ham.
- **Smoked Salmon:** smoked salmon with capers and dill in place of the ham.