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Dawley Farm Village
at the Roundabout
cooksbakersonline.com

Eggs Benedict

Serves 2

Who knew Eggs Benedict could be this simple? Each element is a breeze with our easy-to-follow steps, and the result is sure to impress. That velvety Hollandaise sauce? You'll want to put it on everything! Treat yourself to an inspired homemade brunch and give our recipe a try!

Ingredients:

2 English muffins, toasted and buttered
1 small bunch asparagus, washed and trimmed
1/2 tablespoon olive oil
1/2 teaspoon Kosher salt
1/8 teaspoon black pepper
4 eggs, poached
Chives, minced for garnishing

Hollandaise Sauce Ingredients:

4 egg yolks
1 tablespoon water
2 tablespoons fresh lemon juice
6 tablespoons butter, melted
Pinch of cayenne
Salt, to taste

Directions:

1. Roast the asparagus. Preheat the oven to 400 F. Rub the asparagus spears with olive oil and sprinkle with salt and pepper. Roast in a single layer on a sheet pan for about 12-15 minutes or until crisp tender.
2. Meanwhile, get ready to make the Hollandaise sauce. Separate the egg yolks from the whites and add the water and lemon juice to the egg yolks. Melt the butter in a separate dish. Prepare a double boiler or set up a metal or heat-safe bowl over a saucepan filled with a little water. Bring the water to a rolling boil, then turn down to a simmer.
3. Prep the eggs for poaching: Bring 2 inches of water to a low boil in a large skillet. Prepare the 4 eggs for poaching by carefully cracking each egg into individual small bowls.
4. Once the water is simmering in the double boiler, and when the eggs and all the toppings are set, it's go time! Prepare the Hollandaise first, then poach the eggs, and toast and butter the English muffins.
5. Prepare the Hollandaise sauce by whisking the egg yolks, water, and lemon juice until the volume doubles in size. Place on the top of the double boiler while continuing to vigorously whisk. While continuing to whisk, slowly drizzle the melted butter into the egg yolks. Continue to whisk until the sauce thickens and easily coats the back of a spoon. Stir in a pinch of cayenne, and salt to taste. If needed, add a teaspoon of water to thin the sauce.
6. Poach the eggs by carefully lowering each bowl into the water gently and releasing the egg. Simmer the eggs for about 4 minutes, then carefully remove with a large slotted spoon. If the muffins aren't ready for the eggs, place them on a plate, then transfer to the buttered English muffin halves when ready. A large slotted spoon makes removing and draining the poached eggs easy!
7. Assemble the Eggs Benedict. Plate the roasted asparagus between the two muffins halves. Carefully place the poached egg on top of each muffin half, then generously drizzle with the Hollandaise sauce. Garnish with chives and serve immediately!