



Makes: 4 servings

Prep Time: 10 minutes Cook Time: 15 minutes

Total Time: 25 minutes

Ingredients

- 4 large cold eggs
- 2 English muffins, toasted
- 4 slices Canadian bacon
- 1 tbsp white vinegar
- 1 tbsp minced chives, for serving
- 1 tsp paprika, for serving
- Flaky salt, for serving

For the Hollandaise Sauce:

- 4 large egg yolks, room temp
- 1 & 1/2 tbsp freshly squeezed lemon juice
- 1 cup salted butter, hot melted

Instructions

To make the eggs, fill a large pot with 4-5 inches of water and add the vinegar. Bring to a gentle boil over medium-high heat.

Working one egg at a time, crack the egg into a fine mesh strainer over your sink. Gently shake the strainer to get rid of any loose egg whites. Transfer the egg to a small bowl.

Carefully tip the egg into the boiling water and cook until the whites are set, 3 minutes. Using a slotted spoon, transfer the poached egg to a paper-towel-lined plate. Repeat with remaining eggs.

Meanwhile, add the Canadian bacon to a large skillet and cook on medium-high heat until crisp, about 1-2 minutes per side.

Hollandaise Sauce:

In a high speed blender, blend yolks and lemon juice on medium low speed until just combined. Transfer the hot melted butter to a liquid measuring cup. With the blender running, pour the butter very slowly in a steady stream into the blender through the top. Continue with blender running, until the sauce is pale yellow and slightly thickened.

Remove the sauce from the blender and use immediately or set aside in a bowl, covered with plastic wrap, pressing it down until it touches the sauce (see Chef's Note).

Assemble the Eggs Benedict:

Lay the English muffin halves cut-sides up. Top each half with a slice of Canadian bacon and a poached egg. Pour hollandaise over top and sprinkle with chives, salt, and paprika.

Chef's Notes:

If making the hollandaise sauce ahead and the sauce has thickened too much, stir in 1 or 2 tablespoons of hot water and stir until smooth adding more hot water as needed.

For a non-traditional, vegetarian Eggs Benedict, steam some thin asparagus and lay them over the toasted English muffin. Top with egg, Hollandaise and chives, salt & pepper. Fresh spinach can be used in the place of the asparagus.

Recipe by The Modern Proper