

# Easy Eggs Benedict

written by The Recipe Exchange | May 26, 2016

## **Ingredients**

2 English muffins, sliced  
4 eggs  
4 slices (about 5 oz) Canadian bacon or shaved ham  
3 egg yolks  
2 tbsp lemon juice  
a couple dash of hot sauce (more or less to taste)  
1/2 cup (1 stick) unsalted butter  
pinch of paprika (smoked, if possible)

## **Directions**

Fill a large pot with water and bring it to a rolling boil.

Crack eggs into boiling water, poaching for approximately 2 minutes, or until yolks are light yellow and the white of the egg has cooked around the yolk. Remove poached eggs and place on plate. Allow water to continue to boil.

Melt butter in a small saucepan.

Blend egg yolks, lemon juice, Dijon mustard, and hot sauce for a few seconds in a blender, then, with blender running, slowly pour in very hot melted butter (be very careful – hot butter may splatter). Continue to run blender for a moment or two, until sauce becomes thick.

Spread a small amount of butter on English muffin halves. Broil English muffins and Canadian bacon for one or two minutes on high, or just until the edges of the muffins begin to brown. Remove from oven, and place English muffins on plates. Top with Canadian bacon.

Place poached eggs back in boiling water for about 10 seconds, then remove with slotted spoon, allowing excess water to drain back into the pan. Place one poached egg on each of the English muffins.

Top with hollandaise sauce, sprinkle very lightly with paprika, and serve immediately.