

Eggs Benedict

Serves 4

8 eggs
4 English Muffin, split
8 slices good quality Canadian Bacon
2 tablespoon white vinegar
Fresh fruit
Farmers Potatoes

*** Hollandaise

8 ounces butter, melted
1 shallot, sliced
½ Teaspoon Tarragon
Pinch red pepper flakes
¼ cup White wine
1 tablespoon white vinegar
4 egg yolks
1 tablespoon cold water (more if needed)
Salt
Tabasco
1 tablespoon Lemon Juice
thinly sliced chives

1. In a non reactive pot combine wine, shallot, tarragon and pepper flakes. Reduce to a couple tablespoons add white vinegar remove from heat and strain through fine mesh sieve.
2. In a large sauce pan heat about 1 inch of water to medium boil.
3. In a stainless steel bowl large enough to fit over the top of pot combine egg yolks and wine reduction.
4. Whisk over pot until mixture triples in volume, stir continuously careful not to scorch. When egg mixture is almost dry remove bowl from heat, continue stirring incorporating residual heat. Add melted butter using ladle about an ounce at a time. If mixture is too thick add a little water. Season with lemon juice, salt and Tabasco. (you make ahead and store in a warmed thermal carafe)
5. Heat a pot of water to medium boil. Add 2 tablespoons white vinegar. Swirl water to create a whirlpool. Crack eggs into a small bowl two at a time. Gently add eggs to simmering water.
6. Toast English Muffins and spread with butter, heat Canadian bacon place a poached egg on each. Top with hollandaise and garnish with chives.
7. Serve with fresh fruit and potatoes.