

Instructions

Bring Egg Yolks to room temp.

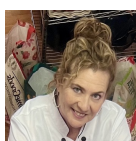
Melt butter and set aside.

Place all but butter into a food processor or blender and process on low to combine.

With the processor/blender on low, VERY, VERY SLOWLY, PAINFULLY SLOWLY (SLOW IS CRITICAL) add butter through the input mechanism and blend a few seconds after all the butter is added, until the sauce is very thick. If you have a sleeve with a little hole in it inside your input mechanism, remove that as the milk solids will get trapped in the small hole. Cover the opening with your other hand to make sure nothing splashes out while the machine is running.)

Because eggs come in many different sizes and that drives how much butter is required, before I get all of the butter in, I stop and check the consistency. When it's nice and thick but pourable, I stop adding butter.

Use Hollandaise immediately or shortly after blending. If it starts to thicken a little bit you can add a couple of drops of hot water or lemon juice and re-blend.



Instructions

The day before serving, boil the potatoes per the Home Fries Recipe #1392.
Or, make the Garlic Parmesan Potatoes which can be made just before the eggs.

The day of serving the Eggs Benny, Prepare the rest of Home Fries Recipe #1392. Keep them warming in the oven until it's time to put the English Muffins in.

Set a 4 QT pan about half to 2/3 full of water and bring to a very low boil. DO NOT ADD SALT to this water. Do add about a quarter cup of white vinegar. This will help the eggs stay together while cooking. Later we will reduce to a simmer.

Prepare garnishes - slice strawberries thinly from the stem to the tip and then put a little pressure on them with your finger until they fan out. Set them aside.

Get paprika ready to use as garnish.

Warm the Canadian Bacon in the microwave. I do it with the canadian bacon slices on a plate and another plate inverted on top of that. This keeps the slices from drying out.

Remove potatoes from the oven and tent them to keep them warm.

Split English Muffins and get them ready toast (but don't toast just yet).

Make Hollandaise. See recipe 783.

Begin toasting English Muffins, or heat them in a 300 degree oven until warmed through.

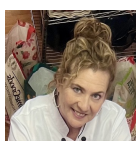
Start eggs poaching - I do 4 eggs at a time. First, crack 4 eggs into individual ramekins. If the water is boiling, turn the heat down and when water has small bubbles forming at the bottom of the pan but is not boiling. Take a large spoon and swirl the water in a circular motion.

Drop the egg from each of the 4 ramekins into the swirling water one at a time. Set a timer for 3 mins. Take a look after 3 mins, it may take up to 4 for the eggs to be done. Over time, you will be able to gauge the doneness by look and feel.

Sometimes I poach a 5th egg on the first round just in case I break a yolk. I set the extra aside, and in an emergency, pop it back into the water for a minute to warm it up and no one is the wiser!

Place 2 toasted English Muffins on a plate, lightly butter, add Canadian bacon, then using a rubber spatula, carefully plate egg and top with hollandaise. Garnish w a sprinkle of paprika.

Plate fruit garnish and Home fries and serve!



Instructions

A day (or two) before serving, boil the potatoes.

The day of serving, dice the onions and fry them in a little bit of veg oil. Remove from pan and set aside.

Heat a couple of tablespoons of vegetable (or flavor neutral) oil in a large frying pan. Once the oil is hot, add the potatoes and do not stir them around for 5 - 7 mins so they get crispy on the bottom.

Don't crowd the pan! Depending on the size of your pan (I use a 12" pan), you might need to do this in batches. These probably take 15 - 20 mins per batch.

If you have extra, use em in Breakfast Tacos!