

Recipe adapted from finecooking.com



Eggs Benedict

- 2 t white vinegar
- 4 large eggs
- 1 T butter
- 2 English muffins, split
- 4 rashers of bacon (or 4 rounds Canadian bacon), cooked
- 1 c Hollandaise sauce
- Paprika and chives for garnish

Fill a large skillet with water three-quarters full. Add the vinegar and bring the water to a simmer over medium-high heat. Gently break the eggs, one at a time, in a small bowl then slowly pour the egg from the bowl into the simmering water near the edge of the skillet. Repeat the process with each egg. Turn off the heat, cover and let sit for 4 to 5 minutes. The yolk should still be runny.

Remove the eggs from the water with a slotted spoon and place on a paper towel.

In the meantime, toast and butter the English muffins. Top each muffin with the bacon, a poached egg and spoon over about a 1/4 cup of the Hollandaise sauce. Garnish each with a sprinkle of paprika, chives and truffle salt. Serve immediately.