

Bacon and Eggs Benedict



We love eggs Benedict at our house and we're always trying to find new ways to serve it. One lazy weekend we decided to just put some together with what we had in the refrigerator – and what goes better with eggs than bacon??

What you need:

- 4 English Muffins (I like sourdough)
- 24 slices of bacon
- 8 eggs

Sauce – Not quite a hollandaise

- 4 Tablespoons of butter
- 3 egg yolks
- 2 teaspoons of lemon juice

- 1/8 teaspoon cayenne pepper
- 1 Tablespoon of water
- ½ cup half-and-half

How to Do it:

Cook the bacon until it is crispy. Set aside in a low oven to stay warm.

To make the sauce, melt the butter in a small saucepan. Beat together the egg yolks, cayenne, a pinch of salt and pepper, the water and the half-and-half.



Once the butter is melted, whisk in the milk mixture, whisking constantly. Add the lemon juice and continue to whisk until the sauce is thickened. If you don't keep whisking, the eggs will coagulate and you'll end up with a sauce that looks like scrambled eggs – so keep on whisking! When the sauce is done, set it aside.

Toast the muffins and fry the eggs.

Top each muffin half with three slices of bacon,



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one egg and 1/8 of the sauce. Serve two to each person.



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Serves 4