

Open Faced Eggs Benedict with Foolproof Hollandaise Sauce

Ingredients:

For the Eggs Bendict:

4 thin slices Canadian bacon
2 sourdough English muffins, split
1 Tbsp. butter, melted
2 slices sliced swiss cheese
2 eggs, poached
4 spears asparagus, blanched (optional)
Dash paprika

Directions:

Place muffins on a work surface and brush both the cut and crust sides with butter. Place in grill; close the top plate and cook until golden brown, 3 to 4 minutes or toast in the toaster oven. Remove from heat and place bottom halves on two plates. Layer each with bacon, cheese, egg and asparagus. Drizzle with Hollandaise and sprinkle with paprika. Serve with top halves immediately.

For the Hollandaise sauce:

Ingredients:

2 egg yolks
1 tablespoon mayonnaise
1/4 lemon, juiced, or to taste
1 pinch salt
1 pinch cayenne pepper
1/4 cup salted butter, melted

Beat egg yolks, mayonnaise, lemon juice, salt, and cayenne pepper together in a microwave-safe bowl until smooth. Slowly stream melted butter into the egg yolk mixture while whisking to incorporate.

Heat in microwave for 10 seconds; whisk the sauce. Heat for another 10 seconds. Whisk before serving over the eggs. Makes

enough for 2 servings.

Source : allrecipes.com