

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Eggs Benedict

BY CHEF MARTY SLAVIN

**(Serves 6)**  
**Ingredients for  
Hollandaise Sauce**

4 egg yolks  
1 tbsp. lemon juice  
½ cup melted butter (1 stick)  
Pinch cayenne  
Pinch salt

**Ingredients for  
Eggs Benedict**

8 slices cooked Canadian bacon  
4 English muffins  
2 tsp. white vinegar  
8 eggs  
Salt and pepper to taste  
Hollandaise sauce  
Chopped parsley for garnish

**Directions**

**Make the Hollandaise sauce:** Whisk egg yolks and lemon juice in a stainless-steel bowl, until the mixture has doubled in size. Place bowl over pan with boiling water, taking care that the water does not touch the bowl. Continue whisking eggs and slowly incorporate the melted butter into the bowl and they have doubled in volume. Whisk in the cayenne and salt, cover and keep in a warm spot.

**Make the eggs:** Brown the bacon and toast the cut side of the English muffins. Fill a 10" skillet half full with water, add the vinegar and bring to a boil. Reduce heat to a simmer, then carefully crack eggs into the water. Simmer until the whites have solidified, the fish them out with a slotted spoon.

**Assemble:** For each portion, plate 2 muffin halves, add one piece of bacon then top each muffin half with a poached egg. Top with Hollandaise sauce and garnish with chopped parsley.