



Swaggerty's Farm Homemade Eggs Benedict

directions

1. Make Easy Blender Hollandaise Sauce: melt butter in a small saucepan over low heat, and put into a glass cup with a pour spout. Add egg yolks, lemon juice, salt, and a pinch of cayenne pepper to blender and blend for about 30 seconds, scraping down the sides as needed. The mixture should lighten in color. Drizzle in melted butter to the blender, running on low speed for 15 seconds or until the mixture has emulsified. Pour hollandaise into a container and cover. Set aside.
2. Make easy Oven-Poached Eggs: preheat oven to 350 degrees. Spray a muffin tin with cooking spray. In each cup, add 1 Tbsp. of water and crack an egg. Place the pan in oven and cook for 10-15 minutes depending on how you like your eggs. Remove pan from oven. Using a rubber spatula remove poached eggs from the pan and place them on a plate, set aside.
3. Assemble your Swaggerty's Farm Eggs Benedict: cut warm biscuits in half, add a sausage patty, top with a poached egg, spoon on a generous amount of Hollandaise sauce, sprinkle with paprika and chopped chives. Serve warm. Bon Appetit.

notes

For the Easy Blender Hollandaise Sauce: Before serving, stir and thin with lemon juice if needed. Can be made a day ahead.

This recipe is great for entertaining and serving a crowd at breakfast or brunch.



6

servings

20 min.

prep time

20 min.

cook time

ingredients

Easy Blender Hollandaise Sauce:

10 Tbs. unsalted butter

3 egg yolks

1 Tbs. fresh lemon juice

1/2 tsp. salt

Pinch of cayenne pepper

Eggs Benedict:

6 large fluffy biscuits (homemade, frozen, or refrigerator-style)

6 Swaggerty's Farm Premium Hot Sausage Patties, cooked

6 large eggs

Fresh chopped chives

Paprika

Salt and pepper

Pairs well with: Orange juice, fresh fruit, coffee and avocados.

Special Kitchen Tools: Blender

