



**Century**  
Federal Credit Union

# Recipes for Success

## Eggs Benedict

Jen, Marketing Director

### Ingredients

- 1 split English muffin per person
- 2 slices of Canadian bacon per person
- 4 Tbsp butter
- 4 egg yolks
- 2 Tbsp lemon juice
- 1 Tbsp heavy cream
- 4 cups water
- 1 Tbsp vinegar
- 2 eggs per person
- Salt & pepper to taste



### Directions

1. Toast muffins.
2. Over low heat, lightly brown the bacon.
3. Start the sauce by melting butter in a small sauce pan.
4. In a separate bowl beat egg yolks and add in lemon juice, cream and salt & pepper. Then slowly add the melted butter. Then pour back into sauce pan and whisk vigorously to cream until thickened.
5. Bring water to a boil, add vinegar. Crack eggs into small bowl, one at a time. Slowly pour the eggs into the water. Cook for 3-4 minutes until the desired consistency.
6. Place bacon on toasted muffins. Using a slotted spoon take out eggs and place on top. Drizzle with hollandaise sauce and serve.