



Century
Federal Credit Union

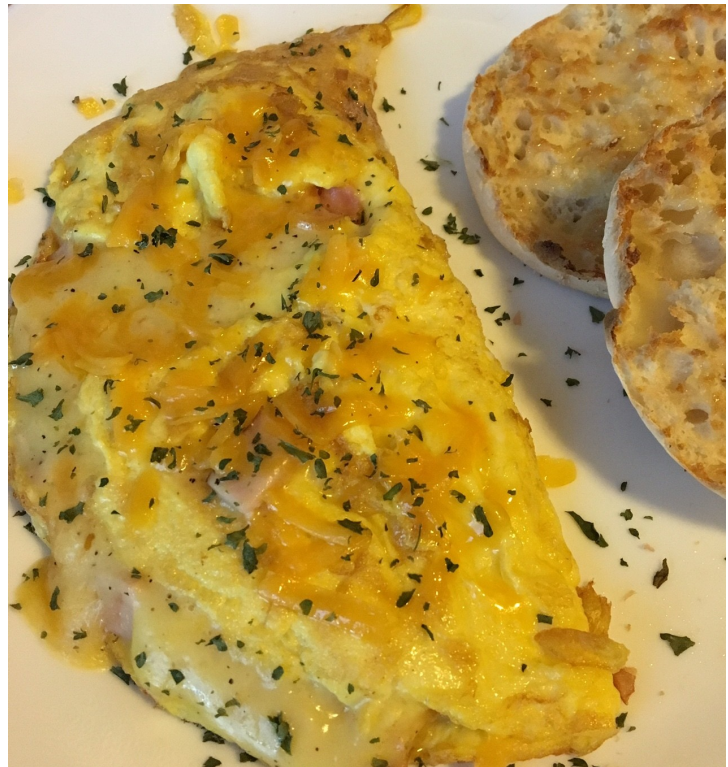
Recipes for Success

Eggs Benedict Omelet

Jen, Marketing Director

Ingredients

- 2 Tbsps butter
- 2 egg yolks
- 1 Tbsp lemon juice
- 2 tsps heavy cream
- Salt & pepper to taste
- 1 Tbsp olive oil
- 2 eggs per omelet, beaten
- 1 slice Canadian bacon or ham, diced
- 1/4 cup shredded cheddar
- Pinch of parsley



Directions

1. Start the sauce by melting butter in a small sauce pan.
2. 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 and cover and set aside.
3. Place oil in small sauté pan over medium heat and add beaten eggs. As eggs start to cook add in diced bacon, 1 Tbsp of hollandaise sauce and an 1/8 of cup cheddar.
4. As the eggs are nearly cooked through, fold over and add remaining cheddar for another minute of cooking. Sprinkle with parsley and serve.