

# Eggs Benedict

**Category:** Brunch

**Servings:** 4

**Rating:** 10

**Source:** Traditional

**Description:**

**Ingredients:**

|                  |                           |
|------------------|---------------------------|
| english muffin   | 4                         |
| butter, unsalted |                           |
| back bacon       | 8 slices                  |
| egg              | 8                         |
| sub-recipe       | 1/2 cup Hollandaise Sauce |
| parsley          |                           |

**Instructions:**

Concurrently: Fry the bacon in butter until lightly browned. Toast the muffins under the broiler until browned. Butter each half. Poach the eggs in boiling water with 1/2 t vinegar. Make the hollandaise. Assemble the dish by placing 1 slice of bacon on each 1/2 round of toasted muffin. Top with 1 poached egg and 1 T of hollandaise.