

Eggs Grainger

Category: Brunch

Servings: 4

Rating: 10

Source: Donna Grainger

Description:

Friends John and Donna Grainger visited us often when we had a cabin at Sylvan Lake. They taught us how to make this wonderful breakfast dish.

Ingredients:

4 english muffin	4
8 slices of back bacon	8 slices of
3 shallot	3
200 g mushroom	200 g
8 egg	8
flour, all-purpose	
butter, unsalted	
milk	
cheddar cheese	

Instructions:

Concurrently: Fry the back bacon in butter until lightly browned. Toast muffin halves under the broiler until browned. Fry the shallots in butter until soft, add the mushrooms and fry until soft and lightly browned. Make a roux with the butter and flour, add milk to make a bechemel sauce, and add the cheese until thick and creamy. Poach the eggs in boiling water with a little vinegar. Assemble by placing bacon on a muffin half, covering with the mushroom mixture, followed by a poached egg and the cheese sauce.