

EGGS BENEDICT FOR A CROWD

F MEDIUM

Last Modified: 03/13/2015

PREP: 13+ Hrs
COOK: 45 Min
STOVETOP

BREAKFAST

MAKE 2 EGGS PER PERSON

QUA	MEASURE	INGREDIENT	PROCESS
1	Split	Sour Dough English Muffin (Per Person)	Toasted
2	Pats	Salted Butter (Per Person)	Softened
2	Large	Free Range Eggs (Per Person)	Poached
?	Recipes:	Eggs - Poached - Perfect Poached Eggs for a Crowd	
?	Recipes:	Sauce - Hollandaise Sauce	

OPTIONAL ITEMS (1 OR MORE PER EGG)

1	Oz	Canadian Bacon (Traditional)	Thin Sliced
1	Oz	Smoked Scottish Salmon	Thin Sliced
1/2	Tsp	American Caviar (Black)	Drained
1	Tsp	Chives	Chopped
1	Oz	Sugar Cured Ham	Thin Sliced
1	Oz	Smoked Bacon	Thin Sliced
1	Slice	Medium Cheddar Cheese	Thin Sliced
?	Recipes:	Breakfast - Candied Bacon Strips #1 or #2	

PREPARATION

HINTS	Traditional Eggs Benedict. We are figuring two Poached Eggs per person - adjust accordingly. In advance, figure to prepare enough Clarified Butter to make sufficient Hollandaise Sauce - I.E. 1 Recipe for every four people served (I.e. 8 total Poached Eggs).
TOOLS	<ol style="list-style-type: none"> 1) Large High Walled Stainless Steel Skillet 2) 2 - Large Plastic OR Glass Bowls 3) Medium Saucepan & Lid 4) Aluminum Half Sheet Pan 5) Fine Wire Strainer
1	THE DAY BEFORE: Poach enough Eggs to serve everyone two. IMMEDIATELY, completely submerge the finished Poached Egg in a large bowl with salted ice water. When all the Eggs are poached & cold, seal the bowl with plastic wrap and refrigerate it overnight. In another bowl, reserve, cover & refrigerate the strained Egg poaching water for re-heating the cold Poached Eggs in tomorrow.
PREP	THE DAY BEFORE: <ol style="list-style-type: none"> 1) Make the Vinegar Acid for the Hollandaise Sauce and refrigerate it overnight. 2) Make the Clarified Butter for the Hollandaise Sauce and refrigerate it overnight. 3) Seal the Cheese in plastic wrap and set it out to come to room temperature. 4) Set a Stick of Salted Butter on the countertop to soften.
2	BRUNCH MORNING: Reheat the reserved Clarified Butter for making the Hollandaise Sauce.

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3	BRUNCH MORNING: Prepare a sufficient number of Recipes of Hollandaise Sauce in order to drizzle each Egg quite heavily. DO NOT SKIMP , you want each guest to throw away a bit of their left over Sauce on each serving plate. Figure about one Recipe for 4 Persons. Cover and leave on the turned off burner to stay hot (Re-whisk lightly each time you take some out).
4	BRUNCH MORNING: Place sufficient English Muffin halves on the sheet pan and broil them until lightly browned. Turn the Broiler off and close the oven door to keep them hot.
5	BRUNCH MORNING: Bring the large skillet with the reserved poaching water to a very, very gentle simmer. Using a slotted spoon, gently place the cold Poached Eggs in the simmering water (Keeping track of the order that each Egg went in). Simmer each cold Egg for 1 1/2 ~ 2 minutes - NO MORE . Using a slotted spoon, remove each Egg from the water and place it GENTLY on a paper towel. CAREFULLY roll the Egg over and then back onto the slotted spoon (removes any water remaining on the top side of the Egg).
SERVE	Ask your guests what "style" of Egg Benedict they want for their Brunch. Remove 2 Muffin Halves from the oven and Butter each with a pat of softened Butter. Add the Meat of choice on the top of each Muffin Half. Gently place a re-heated Poached Egg on top. Spoon on a thick layer of warm Hollandaise Sauce. Top with Chives and / or Caviar. Arrange 3 ~ 4 Strips of Candied Bacon along side and serve while hot.
FACTOID	THE TRADITIONAL EGGS BENEDICT LAYERS: (Bottom To Top) 1) Warm Serving Plate. 2) Buttered English Muffin Half (Lightly Toasted). 3) Chosen Meat. 4) Cheese Slice (If Using). 5) Hot Poached Egg 6) Hot Hollandaise Sauce. 7) Caviar (ONLY if the Chosen Meat is Salmon). 8) Chives