

# 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  |                                                                                                                                                                                                                                                                                                                                                                                                      |
|--------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>HINTS</b> | 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).                                                                                                                                    |
| <b>TOOLS</b> | 1) Large High Walled Stainless Steel Skillet<br>2) 2 - Large Plastic OR Glass Bowls<br>3) Medium Saucepan & Lid<br>4) Aluminum Half Sheet Pan<br>5) Fine Wire Strainer                                                                                                                                                                                                                               |
| <b>1</b>     | <b>THE DAY BEFORE:</b> 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. |
| <b>PREP</b>  | <b>THE DAY BEFORE:</b><br>1) Make the Vinegar Acid for the Hollandaise Sauce and refrigerate it overnight.<br>2) Make the Clarified Butter for the Hollandaise Sauce and refrigerate it overnight.<br>3) Seal the Cheese in plastic wrap and set it out to come to room temperature.<br>4) Set a Stick of Salted Butter on the countertop to soften.                                                 |
| <b>2</b>     | <b>BRUNCH MORNING:</b> Reheat the reserved Clarified Butter for making the Hollandaise Sauce.                                                                                                                                                                                                                                                                                                        |

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|                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
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| <b>3</b>       | <b>BRUNCH MORNING:</b> 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).                                                                                                                                                 |
| <b>4</b>       | <b>BRUNCH MORNING:</b> 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.                                                                                                                                                                                                                                                                                                                                              |
| <b>5</b>       | <b>BRUNCH MORNING:</b> 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). |
| <b>SERVE</b>   | 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.                                                                                                        |
| <b>FACTOID</b> | <b>THE TRADITIONAL EGGS BENEDICT LAYERS: (Bottom To Top)</b><br>1) Warm Serving Plate.<br>2) Buttered English Muffin Half (Lightly Toasted).<br>3) Chosen Meat.<br>4) Cheese Slice (If Using).<br>5) Hot Poached Egg<br>6) Hot Hollandaise Sauce.<br>7) Caviar (ONLY if the Chosen Meat is Salmon).<br>8) Chives                                                                                                                                                                                                                 |

