CREAMY FONDUE & A POACHED EGG ON A MUFFIN

F   EASY

Last Modified: 08/03/2014

PREP: 15 Min
COOK: 15 Min
STOVETOP

BREAKFAST

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	Eggs	Recipe: Eggs - Perfect Poached Eggs	
4	Whole	Sour Dough Muffins	Split
		OR	
1	Recipe:	Breads - English Muffin Bread Loaves	
2	Tbsp	Unsalted Butter	
2	Tbsp	Chives	Fine Chop
FONDUE SAUCE			
4	Tbsp	Unsalted Butter	Melted
2	Tbsp	All Purpose Flour	
2	Cups	Heavy Cream	
1 +/-	Pinches	Kosher Salt	To Taste
4	Oz	Cream Cheese (Philadelphia)	Softened
4	Oz	Muenster Cheese	Shredded
OPTIONAL			
8	Rounds	Canadian Bacon	Cooked
		OR	
8	Slices	Smoked Bacon	Cooked
		OR	
		Anything Else You Can Think Of	

PREPARATION	
OPTION	Instead of the Muffins, you may use slices of any Crusty Bread you have on hand.
HINTS	To make softer Cheeses easier to shred, first place them in the freezer until stiff, but not frozen.
TOOLS	1) Medium Non-Stick Skillet & Lid 2) Box Grater
PREP	**DISH** 1) Finely chop the Chives and set them aside.
PREP	**FONDUE SAUCE** 1) Place the Cream Cheese on the countertop to soften. 2) Shred the Muenster Cheese and set it aside.
1	**FONDUE SAUCE:** In a medium non-stick skillet over medium heat, melt the 4 tablespoons of Butter. Stir in the Flour and cook for 1 to 2 minutes. Pour in the Cream and bring it to a simmer. Turn off the heat and add in the Salt and Cheeses. Let it set for a minute or two and then stir until the Cheeses melt completely. Cover and keep warm.
2	**POACHED EGGS:** Make eight Poached Eggs using the Recipe: Eggs - Perfect Poached Eggs.
3	Split the Muffins and toast them until medium brown. Slather each with Butter.

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4	On each individual plate: Place two Toasted Muffin halves, top each with a piece of optional Meat, a single Poached Egg and finally ladle on a generous amount of the Fondue Mixture and garnish attractively with the Chives.
SERVE	Serve while hot with Salt and Pepper on the side.