

Ingredients for Happy Hollandaise Sauce:

6 tablespoons butter
2 beaten egg yolks
2 teaspoons water
2 teaspoons lemon juice
dash salt, crack pepper
dash hot sauce or cayenne pepper
sprinkling chopped fresh parsley or dried parsley

**Ingredients for Hash Browned Potatoes:**

1 1/2 - 2 cups chopped, stripeeled potatoes
(any variety)
1/4 cup diced red bell pepper
1/4 cup chopped green onion
1/3 cup finely shredded Parmesan cheese

Directions:

1. **For the Hollandaise sauce:** In the top of a double boiler combine beaten egg yolks, water and lemon juice.
2. Whisk together and add 1-2 tablespoons butter.
3. Place over hot water (not boiling out of control) and stir continuously.
4. Continue adding the butter a tablespoon at a time while whisking vigorously. Add salt, pepper and a dash of hot sauce.
5. Continue whisking vigorously until hot and thickened. Remove from heat.
6. If your Hollandaise becomes too thick, add a teaspoon or two of warm water and whisk well. **Makes 1/2 cup sauce** or enough to generously cover 2 servings (4 poached eggs).
7. Spoon over poached eggs, Canadian bacon and English muffins and you've got Eggs Benedict. Top with a sprinkling of parsley and a crack of black pepper.
8. **For the Hash Browned Potatoes:** After washing, peeling and cubing potatoes, either boil in water on the stove top or in the microwave until tender. (About 15 minutes, covered on the stove top; about 5 minutes, partially covered in the microwave- but all microwaves vary.) Drain water and place into a hot skillet with a teaspoon or two of

- olive oil. (Left over mashed or baked potatoes will also work.)
9. Break apart potatoes and season with salt and pepper. Cook over medium heat until potatoes just start to brown before adding vegetables.
 10. Incorporate vegetables into potatoes. Cook until vegetables become tender while potatoes continue to brown.
 11. Push mixture together to form a loose patty and continue browning.
 12. Top patty with Parmesan cheese and allow it to melt.
 13. Flip patty over and continue browning until golden, slightly crisp and delicious.

Tips for poaching eggs, assembling Eggs Benedict and having your whole breakfast hot and ready at the same time.

- **Betty prepares the Hollandaise sauce first** and sets it aside (at room temperature) while she prepares the rest of the meal. The Hollandaise sauce can be brought back up to temperature either in the microwave (10-20 seconds) or over low heat on the stove top (2-3 minutes) just before the plates are ready to be made.
- **Next, Betty prepares the potatoes.** Same idea, the potatoes can be kept warm on the stove top over low heat, placed in the oven at 250(F) or even zapped in the microwave just before plating and serving.
- The slices of Canadian bacon can be browned along side the cooked potatoes.
- Canadian bacon usually comes pre-cooked, so it is just a matter of browning and heating.
- You know your toaster better than Betty, but **Betty starts toasting her muffins when the eggs go in to poach.**
- A great tip is to add about two teaspoons of **vinegar** (white or rice wine) to your poaching water. Don't worry, you won't taste it, the vinegar helps the whites to "form" around the yolks.
- Another tip is to **crack eggs into separate bowls** so you can "slide" them into the pot of hot water.
- Use a **slotted spoon** to carefully remove the eggs from the water and place on a separate plate, not right onto the muffin. **Four minutes** produces an over-medium style yolk. At the time you are taking the eggs from the water, your muffins are done. Pop the Hollandaise into the microwave.
- **To assemble the Eggs Benedict:** Top the muffins with Canadian bacon. Gently arrange eggs on top of bacon. Spoon warmed Hollandaise sauce over eggs. Garnish with parsley and pepper. Don't forget the champagne ;)