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Cajun Eggs Benedict Recipe

Author: Cherchies® Specialty Foods

CAJUN EGGS BENEDICT RECIPE

Ingredients

Eggs Benedict Ingredients (this recipe serves 4)

- 2 English muffins, fork split in half, lightly toasted
- 4 eggs, room temperature
- 2 links of Andouille sausage, cooked and sliced in half
- 2 Tablespoons (Tbsp) chopped fresh chives for garnish
- Hollandaise sauce (below)

Homemade Hollandaise sauce:

- 2 egg yolks, room temperature
- 2 tsp. lemon juice
- 1 Tablespoon (Tbsp) Cherchies® Champagne Mustard
- 1 Tablespoon (Tbsp) Cherchies® Cajun Seasoning Blend
- 1/2 cup (1 stick) butter, melted

Preparation

1. Add egg yolks, lemon juice, salt, & Cherchies® Champagne Mustard to a blender. Blend until ingredients are incorporated. Turn the blender on again and slowly add the melted butter. *The emulsion process (thickening) works better when the eggs are at room temperature. If the hollandaise sauce gets too thick, blend in a few teaspoons of water to loosen it before serving. Set aside.
2. In a large deep skillet or 2 quart pan, add two inches of water. Bring the water to a boil. Turn the temperature down so the the water is at a gentle boil. Gently break the eggs, one at a time into a coffee cup, small bowl or measuring cup. Or, so the eggs can cook at the same time, use four different cups. Carefully pour the eggs into the slow boiling water as close to the water as possible. This will begin the poaching process. See link from Betty Crocker.



3. While the eggs are cooking, toast the English muffins until lightly toasted. Now it's time to assemble the Eggs Benedict. Place the English muffin halves on plates. Slice the Andouille sausage in half and in half again and equally divide among the English muffin halves. Carefully remove the poached eggs from the water with a slotted spoon and place on top of sausage. (The eggs should be slightly jiggly). Dollop the eggs with the hollandaise sauce and garnish with the chopped chives. Sprinkle the eggs with a little more Cajun Seasoning for effect.
4. Enjoy!