



Southern Sausage Eggs Benedict | Gourmet Breakfast Classic

directions

1. Make Easy Blender Hollandaise Sauce: melt butter in a small saucepan over low heat, and put into a glass cup with a pour spout. Add egg yolks, lemon juice, salt, and a pinch of cayenne pepper to blender and blend for about 30 seconds, scraping down the sides as needed. The mixture should lighten in color. Drizzle in melted butter to the blender, running on low speed for 15 seconds or until the mixture has emulsified. Pour hollandaise into a container and cover. Set aside.
2. Make easy Oven-Poached Eggs: preheat oven to 350 degrees. Spray a muffin tin with cooking spray. In each cup, add 1 Tbsp. of water and crack an egg. Place the pan in oven and cook for 10-15 minutes depending on how you like your eggs. Remove pan from oven. Using a rubber spatula remove poached eggs from the pan and place them on a plate, set aside.
3. Assemble your Swaggerty's Farm Eggs Benedict: cut warm biscuits in half, add a sausage patty, top with a poached egg, spoon on a generous amount of Hollandaise sauce, sprinkle with paprika and chopped chives. Serve warm. Bon Appetit.

6 <i>servings</i>	20 min. <i>prep time</i>	20 min. <i>cook time</i>
ingredients		
Easy Blender Hollandaise Sauce:		
10 Tbs. unsalted butter		
3 egg yolks		
1 Tbs. fresh lemon juice		
1/2 tsp. salt		
Pinch of cayenne pepper		
Eggs Benedict:		
6 large fluffy biscuits (homemade, frozen, or refrigerator-style)		
6 Swaggerty's Farm Premium Hot Sausage Patties, cooked		
6 large eggs		
Fresh chopped chives		
Paprika		
Salt and pepper		

To Serve

Serve biscuits warm and open-faced. Top with fresh chopped chives and sprinkled with paprika.

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