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Eggs Benedict Recipe

A timeless brunch classic, Eggs Benedict features perfectly poached eggs nestled on toasted English muffins, layered with savory Canadian bacon and finished with a generous drizzle of rich, velvety hollandaise sauce. Each bite balances creamy, tangy, and smoky flavors — a satisfying dish that's both elegant and comforting.

Ingredients (Serves 2)

For the Eggs Benedict:

- 2 English muffins, split and toasted
- 4 large eggs
- 2 tbsp white vinegar
- 4 slices Canadian bacon (or ham)
- Butter (for toasting muffins)
- Fresh parsley or chives (for garnish)

Classic Hollandaise Sauce (Stovetop)

Ingredients:

- 3 large egg yolks
- 1 tablespoon fresh lemon juice
- 1/2 cup (1 stick) unsalted butter, melted and warm
- Pinch of salt
- Dash of cayenne pepper or a few drops of hot sauce (optional)

Instructions:

1. In a heatproof bowl (glass or metal), whisk the egg yolks and lemon juice together until thickened and light in color.
2. Place the bowl over a saucepan of gently simmering water (double boiler setup). Make sure the bottom doesn't touch the water.
3. Slowly drizzle in the warm melted butter, whisking constantly until the sauce thickens.
4. Season with salt and cayenne or hot sauce to taste.
5. Keep warm over lukewarm water (not hot!) until ready to use.

Blender Hollandaise Sauce (Quick & Easy)

Ingredients:

- 3 large egg yolks
- 1 tablespoon lemon juice
- 1/2 cup melted unsalted butter (hot)
- Pinch of salt
- Dash of cayenne pepper (optional)

Instructions:

1. Place egg yolks, lemon juice, and salt in a blender.
2. Blend on medium speed for 15 seconds.
3. With the blender running, slowly stream in the hot melted butter until the sauce is thick and creamy.
4. Add cayenne or hot sauce to taste.

Poached Eggs

1. Fill a saucepan with 2–3 inches of water, add vinegar. Bring to a boil then reduce heat to a gentle simmer, not a boil. You should see small bubbles on the base of the pan.
2. Crack each egg into a small ramekin or cup.
3. Stir the water to create a gentle whirlpool (optional), then carefully slide each egg into the water.
4. Cook 3–4 minutes until whites are set and yolks are soft.
5. Remove with a slotted spoon and drain on paper towels.
6. Reserve hot water to reheat eggs if needed. (*Reheat eggs for one minute in hot water*).

Assembling Eggs Benedict

1. Toast English muffin halves and lightly butter.
2. Warm and sear the Canadian bacon in a skillet until lightly browned.
3. Layer each muffin half with a slice of Canadian bacon, a poached egg, and a generous spoonful of hollandaise sauce.
4. Garnish with chopped chives, parsley, or a pinch of paprika.

Serve With:

- Roasted potatoes or hash browns
- Fresh fruit or arugula salad
- Mimosas or fresh juice