

Eggs Benedict (courtesy of Mary E. Williams)

Ingredients

Hollandaise Sauce

4 egg yolks
1/8 tsp. Worcestershire Sauce
1 cup melted butter
3 ½ tblsp. lemon juice
¼ tsp. salt

8 eggs
1 tsp. vinegar
½ lb. chipped Virginia Ham
4 English Muffins split
1 lb. shredded cheddar cheese

Preparation

For Hollandaise Sauce: fill bottom of double boiler part way with water, water should not touch the top pan. Bring water to simmer. In the top of double boiler, whisk egg yolks, lemon juice, Worcestershire Sauce and 1 tblsp. of water. Add melted butter to egg mixture a little at a time, stirring mixture constantly. If sauce becomes too thick, add a teaspoon or 2 of hot water. Continue whisking until butter is incorporated. Whisk in salt, cover with lid to keep sauce warm.

Toast English Muffins and top with warm chipped ham.

Fill a large sauce pan with 3 inches of water. Bring to a gentle simmer, add vinegar. Carefully break eggs into simmering water and cook for 2.5 to 3 minutes. Yolk center should still be soft.

Remove egg with slotted spoon and place on top of chipped ham, then sprinkle with shredded cheese and cover with Hollandaise sauce.