

EGGS BENEDICT, FULLY



THE COOKFUL

Edited by Amy Bowen and Christine Pittman

Eggs Benedict, Fully

An oozing poached egg, chewy-soft English muffin, creamy hollandaise and smokey Canadian bacon. There's nothing wrong with anything in that picture. Which is why we've decided to give it the full story treatment. Welcome to our newest topic: Eggs Benedict!

Eggs Benedict is the quintessential brunch dish, which is why we're giving it The Cookful's full story treatment.

Follow along as we tackle everything you need to know to make the perfect Eggs Benedict. We'll show you the nuts and bolts of every part of the dish and even give you some cool breakfast-party-conversational tidbits to go with it.

Skip the restaurant next Sunday and invite your friends over for the best brunch ever. We've so got you covered!



THE COOKFUL

Eggs Benedict, Fully

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The Eggs Benedict Wish List

By Amy Bowen

All the tools you need (or just really really really want) to make the perfect Eggs Benedict at home.

I've become an Eggs Benedict expert getting this topic ready for the site. Here's what I've learned is needed to make the perfect benny. You probably already have most of the stuff in your kitchen. But I bet there are one or two things that'll tempt you...

OXO Good Grips Balloon Whisk: A great whisk is necessary in any Hollandaise recipe. This is my favorite. But our editor-in-chief swears by a flat whisk like this one. Or get *faaannnny* with a rainbow one.

Culina 8" Strainer: A strainer will make poaching eggs a cinch. We can't wait to tell you about this perfect poaching technique!

The Eggs Benedict Wish List

Continued from previous page

For the stovetop Hollandaise sauce you'll need a small saucepan with a good thick base for even cooking. And for poaching eggs, a larger saucepan. We love [this set by T-fal](#). The multi-layer steel, aluminum and copper base does the even-cooking thing perfectly.

[Cuisinart Stainless Steel Mixing Bowls with Lids](#): Let's be honest, every kitchen deserves a good set of mixing bowls. One of these is great to use as an ice bath for poached eggs. You'll also need a big bowl of ice water if you make the classic Hollandaise sauce.

But really, we urge you to try the blender Hollandaise. You are not going to believe how easy easy it is. So yeah, you'll want a good blender: [KitchenAid 5-Speed Blender](#).

[OXO Good Grips 3-Piece Silicone Spatula Set](#): So you get every last drop of Hollandaise out of your blender.

I'm crazy about griddles. And about cast iron. I want [this](#) for frying up Canadian bacon, don't you? Oh, and you'll use it to make your own English muffins from scratch too. Yes. We are so doing that.

We put our toasted English muffins and grilled Canadian bacon on sheet pans to stay warm in the oven while we whip up Hollandaise sauce. So get [two of these](#).

[OXO Good Grips Butter Dish](#): This one's personal. I don't have a decent butter dish after mine was mysteriously lost during a cross-country move.

[Cheese Spreader Set](#): We've got this amazing thing called Hollandaise Butter that we're going to tell you about soon. You are going to want (need!) something fancy to spread it with. And we promise, you'll be spreading it everywhere. Yes. Everywhere. Mmmm.

Classic Hollandaise Sauce (If You Want a Wrist Workout)

By Christine Pittman

*Get ready for some carpal tunnel!
Here's our Classic Hollandaise Sauce
Recipe.*

A Classic Hollandaise Sauce is rich and creamy. The ingredients are basic – eggs, water, lemon juice and butter. They come together beautifully, if you've got a strong wrist. The recipe requires A LOT of whisking.

If you've made a classic hollandaise sauce before, then you know about this already. But you may not know why it's necessary. The reason for all that whisking is to keep the egg yolks moving so that they cook into a smooth sauce. What would happen without all the whisking?

Lemon-flavored scrambled eggs (ew!).

Do test out the classic recipe below. But if you don't want a wrist workout, give our Easy Blender Hollandaise a try. It's quicker, easier and tastes just as good as the original.

Yield: 1 cup

Prep Time: 5 minutes

Cook Time: 15 minutes

Total Time: 20 minutes



Ingredients:

1 cup butter, very soft but not melted
3 egg yolks
1 Tbsp. water
1 Tbsp. fresh lemon juice
1/8-1/4 tsp. salt
dash of cayenne (optional)

Classic Hollandaise Sauce

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1

Step 1: Set out some butter to soften. You need to do this a while before you start. Or you can soften it in the microwave using the defrost setting, 5 seconds at a time, stirring in between each heating. It's fine if some of it melts.

2

Step 2: When you're ready to start, fill a large bowl with ice cold water. You'll need this in a little while.



Step 3: Separate the eggs and put the yolks in a small saucepan. Add water and lemon juice.



Step 4: Whisk the eggs until pale and very frothy.



Step 5: Put the saucepan over low heat and whisk quickly and continuously. Really target the sides and bottom of the saucepan because that is where things are the hottest and where you're most likely to get congealed egg. I prefer a flat whisk like this because it really scrapes against those sides.

If you notice some congealing going on, or to really help prevent it from starting, every minute or so, dunk the bottom of the saucepan into the ice water. Don't let any water get into your pan though. Leave it in the ice water for 3-4 seconds and then put it back on the heat.



Continue to heat and whisk until a slash of the whisk parts the eggs enough so that you can see the bottom of the saucepan for a good second.

Classic Hollandaise Sauce

Continued from previous page



Step 6: Take the saucepan off of the heat. Add the very soft butter 1 tablespoon at a time, whisking vigorously after each addition to really emulsify the butter.



Step 7: You'll then have a nice thick creamy sauce. Add a bit of salt, a dash of cayenne and more lemon juice if you'd like. I didn't add more. I thought it was just right.

A Drunk Guy Walks into a Restaurant: Eggs Benedict Creator

By Amy Bowen

Eggs Benedict is the perfect hangover cure, and that's exactly how and why it was invented.

Lemuel Benedict was a stockbroker in New York City back in the 1890s. Benedict had a wild night of partying and decided on breakfast at the Waldorf Hotel. He created his own breakfast by requesting poached eggs, bacon, buttered toast and a pitcher (!) of hollandaise sauce. The restaurant's staff refined the dish and a classic was born.

Or maybe Eggs Benedict had a more virtuous creator. Way back in the 1700s, Pope Benedict XIII suffered from digestive problems. The Pope practically lived off of poached eggs and dry toast. That sounds awful. To make it appealing, it was served with a lemon sauce.

I should mention that there is another leading theory about where Eggs Benedict comes from, a less colorful one. Commodore E.C. Benedict, an American living in France, created the dish. From there the recipe was written down and passed to a friend, who in turn passed it along to his family. The recipe finally made it to the United States and to a café near you.

There are other Benedicts out there who may have been responsible, but these three are the contenders. No matter which Benedict it is, Sir, we thank you.

Sources: *Business Insider, The Kitchen Project, Meda Adovocates*



Easy Blender Hollandaise Sauce

By Christine Pittman

Use the power of a blender instead of your poor tired keyboard-propped wrists to make this easy Hollandaise Sauce.

Classic Hollandaise Sauce requires constant whisking as the sauce thickens. Otherwise the eggs would scramble instead of turning into a smooth sauce.

But really, who has the time (or wrist power) for all that?

We've discovered that a blender, even a basic one like this, can do all the work and make it possible to make Hollandaise Sauce any time, no whisking required.

You just pulse together raw egg yolks, lemon juice and cayenne powder. Put the blender on and stream in very warm melted butter. The warmth from the butter cooks the eggs and thickens the sauce in seconds. Blend it a little longer and it thickens more.

The best part? Not worrying about scrambled egg bits in your Hollandaise Sauce. Oh, and not getting carpal tunnel.

Yield: 6 servings

Prep Time: 5 minutes

Cook Time: 0 minutes

Ingredients

6 egg yolks
2 Tbsp. lemon juice
1/2 tsp. salt
a pinch of cayenne pepper
1 cup (2 sticks) butter

1. Put the egg yolks, lemon juice, salt and cayenne in the blender. Pulse a few times to mix. Scrape down sides of blender.
2. Melt the butter in the microwave or in a small saucepan over low heat until melted and steaming. You want it really warm.
3. With the blender running at medium speed, slowly drizzle the butter into the egg yolks. It should thicken by the time you've added all the butter. Continue to blend for an additional 30 seconds for additional thickness. Serve immediately.

NOTE: You can reheat hollandaise sauce slowly in the microwave, 15 seconds at a time stirring between heats, just until warm, not hot.





Becoming a Poached Egg Expert

By Christine Pittman

Here we come to save your Eggs Benedict butt with an amazing egg-poaching technique. Read on, Grasshopper.

Poached eggs are a pain. I always end up with filmy pieces of egg white in my pot. So annoying.

But that doesn't happen to me anymore. Here's a wonderful tip that will help you avoid uttering certain four-letter words: Use a fine mesh sieve to remove the loose egg whites before cooking.

That's all there is to it. You'll be smilin' while you're poachin'.

Here's how to poach eggs perfectly every time:

Becoming a poached egg expert

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Step 1: Put a sieve over a mixing bowl. Crack an egg into the sieve. Shake it a little. The looser egg whites, those that would normally cook into that messy film, will drop through the sieve and into the mixing bowl. You're left with the yolk and the more tightly connected whites.



Step 2: Lower the sieve into a pot of simmering water (make sure your water is not too hot – a very gentle simmer, barely bubbling). Carefully shake the sieve to release the egg into the pot (note that this technique may take you several tries to master. But once you have it down, you'll be an expert egg poacher for life). Simmer for 3-4 minutes.

Tip: Poach multiple eggs at once. Crack each egg into its own individual bowl. When you're ready to cook, follow the above instructions, adding one egg to the sieve and then to the water at a time until you have up to five eggs in the pot.



Step 3: Remove eggs using a slotted spatula or spoon.



Step 4: Serve immediately or transfer to a bowl of ice water to stop the cooking process.

Tip: If serving immediately, blot the bottom of the spoon on kitchen towel first to soak up excess water.

Tip: Once cooled you can store them, still in the water, in the fridge for up to 24 hours. Place them in a big bowl of hot tap water for 5 minutes to warm them up.



What Do Canadians Call Canadian Bacon?

By Amy Bowen

Sitting there between the egg and the muffin of our beloved Eggs Benedict is the Canadian bacon. This stuff deserves some love. Let's find out more about it.

Christine Pittman, our fearless (but rarely fearsome) editor-in-chief, has strong feelings about Canadian bacon because she's Canadian. She cautioned me to not get any of the below wrong.

You know it. You've had it before.

But what is Canadian bacon actually?

Canadian bacon comes from the eye of the pork loin (the center of the pig's back). That's something people agree on. Other than that, it means different things in different parts of the world. In America, the meat is salted and cured, sometimes smoked. You can eat it straight from the package or cook with it.

In Canada, Canadian bacon can refer to the above round circles of ham-like meat we know from Eggs Benedict. Although they would normally call it back bacon, not Canadian bacon.

Canadian Bacon

Continued from previous page

Back bacon/Canadian bacon can also refer to peameal bacon.

What's that, now? Peameal bacon? I know. Canadians are weird (shhh...don't tell Christine I said that).

What's Peameal Bacon?

During the early part of the last century, yellow peas were ground up and used to coat and cure pork loin. This became known as peameal bacon.

Once cornmeal became more readily available, it was swapped for the peameal. You can still find peameal bacon that actually uses peameal in some places. Check the product label. Note though that even when cornmeal is used they still call it peameal bacon (see? Weird).

How is Canadian bacon different from American bacon?

American bacon comes from the belly of the pig, and tends to be much fattier. American bacon is sometimes called streaky bacon in the UK and other parts of the world because of the delicious ribbons of fat and meat.

American bacon is meant to be fried crisp using its own fat whereas Canadian bacon is best served soft and juicy. It loses its sweet taste if cooked too long.

Two important bacon questions before we wrap up.

1) When Canadians say Canadian bacon what do they mean? I asked Christine. She said, "We don't say Canadian bacon. Unless we're in the States."

2) What do Canadians call American bacon? "We call it bacon. We're not that weird, you know."

Sources: the REAL Canadian Bacon Co., WiseGeek, Food.com, the kitchn



How to Make English Muffins

By Lyndsay Burginger

Here we come to knock your Eggs Benedict socks off with Homemade English Muffins. Yes. Really.

When I was in culinary school I took an informative class on artisan breads. Babka, Boules, Brioche – oh my! Each bread had a specific recipe and technique. The lesson on English Muffins was my favorite because it breaks one of the rules of bread-making: You must overmix the dough to create those nooks and crannies that are perfect for holding butter and jam.

In school we used a yeast starter from the 1980s. My baking instructor cared for it daily by stirring it and feeding it with flour. It was almost like caring for a pet. As much as I love baking with a starter, and as much as I urge you to try making your own or even buying a dry one, I know that it's not practical for most cooks. I've therefore converted this recipe to use dried yeast. It's a lot easier than working with a starter dough and the taste difference is minimal.

English Muffins

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There are a few things that make English Muffins different than other yeast breads. First, the dough is overworked to break down the gluten. This allows the tiny bubbles to form inside the muffin. Second, the muffins are cooked on a flat top, [a griddle like this](#), and not in the oven, resulting in a crisp top and a crisp bottom. Finally, the muffins are split with a fork rather than a knife. Using a knife would create an even cut, diminishing the rugged interior you worked so hard on creating.

This recipe was inspired by my Baking Instructor, Marda Stoliar of the International School of Baking.

Yield: 12 Muffins

Time: 3 hours 30 minutes
total

inactive: 2 hours 45 minutes

Ingredients

4 and 1/2 cups bread flour,
divided

1/3 cup of warm Water (105 °
F)

1 and 1/2 teaspoon active dry
or instant yeast, divided

1 and 1/2 cups ice cold water

1/4 cup powdered milk

4 tsp. sugar

1 Tbsp. butter, softened

1/2 tsp. baking soda

1/2 tsp. baking powder

1 Tbsp. malt vinegar

2 tsp. salt

1/4 cup cornmeal

1. In medium-sized bowl, mix together 1/2 cup of the bread flour with the warm water, and 1/2 teaspoon of the yeast. Mix until incorporated and shiny. Cover loosely with a towel and let sit in room-temperature for at least an hour, and up to 24 hours. The longer the starter sits, the more flavorful it becomes.
2. In bowl of mixer, combine starter, remaining 4 cups bread flour, ice cold water, powdered milk, sugar, butter, remaining 1 teaspoon of yeast, baking soda and baking powder. Stir to incorporate. While stirring, add malt vinegar. Using a dough hook, mix dough for 6 minutes on low speed.
3. Add salt and continue mixing for an additional 12 to 15 minutes on medium speed. The gluten will break down, looking like a loose, sticky dough.
4. Oil a medium bowl. Add the dough and flip it over so top is coated lightly in oil. Cover with a moist towel and let sit at room temperature for 1 hour 45 minutes.
5. Dust a sheet pan with the cornmeal.
6. Once the dough has rested, divide the dough into 12 equal balls. Smooth them out as best you can but it's ok if one side has weird ugly seems.

English Muffins

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7. Place the rounded balls on sheet pans two inches apart. Using the flat palm of your hand, flatten balls into muffin shapes by pressing dough down to 3/4 in thickness. Flip them over so that both sides have a cornmeal coating. (You may also use [English Muffin Tins](#), if you have one) Cover with a moist towel and let proof for 30 minutes.
8. Preheat griddle over low to medium-low heat. Lift dough rounds with spatula and place on the griddle, leaving about an inch of space between the rounds. Cook muffins 5 minutes on one side, checking regularly to make sure they're not burning. You may need to adjust the heat if they're browning too fast. And if some are browning more than others, swap them around a bit. You want them to be a toasty brown on one side after those first 5 minutes. Flip them over. Cook another 5 minutes, watching and moving things around as needed. Flip and cook for for 2-3 more minutes on each side. The muffins should be firm on the sides without overbrowning the tops or bottoms. The sides will be pale and soft-looking. (Note: If you need to cook your muffins in two batches, between batches, scrape all of the cornmeal off of the griddle so that it doesn't burn onto your second batch).
9. Remove muffins and place on cooling rack. Let cool until room temperature. To Serve: Using a fork, split the muffins down the middle. This will open up all the nooks and crannies in the muffin. Toast and use for Eggs Benedict or simply top with jam and butter.

The No-Fuss Guide to Making Eggs Benedict for Your Brunch Pals

By Amy Bowen

Inviting everyone over for Sunday Brunch seemed like a brilliant idea. Come Saturday night, you're ready to make reservations instead. Don't! You've so got this! Find out what you need to know to make Eggs Benedict for a group here.

Even the most seasoned cook can get a migraine when thinking about making Eggs Benedict for her Sunday brunch pals.

Don't be that cook.

Let's put together all the components and multiply by five (or however many you're entertaining) and make Eggs Benedict for your guests. It can be done simply and quickly with one set of hands.

Let's get started.



STEP 1: POACH THE EGGS THE DAY AHEAD

Grab your sieve and follow the fool-proof egg-poaching method on page 12.

As the eggs are ready, use a slotted spoon to transfer them to a big bowl of ice water. Continue to poach eggs and add them to the ice water until you have the number required. Store them in the cold water in the refrigerator for up to 24 hours.

Fast forward to the next morning. Fill a large bowl with hot tap water. Use a slotted spoon to transfer the eggs from the cold water to the hot water. The eggs will heat up there and be nice and warm by the time you need to assemble the dish.

No-Fuss Guide to Making Eggs Benedict

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STEP 2: PREPARE THE ENGLISH MUFFINS AND THE CANADIAN BACON

Preheat the oven to 200°F.

Toast and butter the English muffins. You can use storebought ones or our homemade ones on page 16. Place in a single layer on a baking sheet and keep warm in the oven for 10-15 minutes.

Fry the Canadian bacon in a frying pan over medium heat. The meat needs to be in a single layer for it to cook properly. Flip occasionally, until lightly browned on both sides.

Place the Canadian bacon, in a single layer, on another baking sheet. Keep it warm in the oven alongside the English muffins.

STEP 3: MAKE THE HOLLANDAISE SAUCE

Add egg yolks, lemon juice and cayenne powder to a blender. Pulse. Microwave some butter until melted and very warm. With the blender running, drizzle in the butter. Let it run for an extra 30 seconds. See the quick and easy Blender Hollandaise Sauce recipe on page 10 for exact measurements and instructions.

STEP 4: PREPARE THE PLATES

Set up an assembly line.

1. Line up your plates.
2. Place two toasted English muffin halves on each plate.
3. Top each with a slice of Canadian bacon.
4. Use a slotted spoon to scoop up a poached egg. Blot the bottom of the spoon on paper towel to prevent the egg from being too watery. Pop it on top of the Canadian bacon.
5. Spoon still-warm hollandaise sauce over top of each egg.
6. Grab your Bloody Mary's and head to the table for a feast.

101 Ways to Make Eggs Benedict Your Own

By Amy Bowen

Eggs Benedict is the perfect breakfast dish. It's difficult to improve on perfection but creativity reigns the kitchen. And sometimes a twist can improve a classic. Here are 101 directions to take Eggs Benedict and make it yours.

Change up the English muffin

1. Grill your English muffin in bacon fat.
2. Replace the English muffin with a savory waffle.
3. Love cheese? Try a cheddar cheese biscuit.
4. A polenta patty makes your Eggs Benedict gluten free.
5. Corncakes!
6. Fill a warm popover with diced Canadian bacon, hollandaise sauce and poached eggs.
7. Toast some brioche.
8. Use a baguette as an alternative.
9. Scones!
10. How about potato bread?

11. Whip up some potato pancakes.

12. Use warm flour tortillas.

13. Corn tortillas are a good base too.

14. Use toasted pitas.

15. Use mini toast crackers as your starch.

16. Or try Dutch rusks.

17. Try a steamed artichoke bottom.

18. Grill some slices of eggplant.

19. Use lightly fried potato skins.

20. Make a cake out of wild rice.

21. Crab legs replace the English muffin as the base.

Instead of Canadian bacon

22. Heat up some peameal bacon.

23. Use prosciutto.

24. Throw in some pastrami.

25. Substitute with regular bacon.

26. Try corned beef.

27. Use sausage patties.

28. Spice it up with chorizo sausage.

29. Ham steak is a good alternative.

30. Or make scrapple (it's a kind of pork loaf. But it's good! Really!).

31. Grilled sliced cajun-seasoned chicken breast. Oh! Or grilled sliced sriracha doused chicken breast. Whatever. Just do something spicy to it.

101 Eggs Benedict Variations

Continued from previous page

32. Use steak. (They didn't but we'd totally go spicy here as well).
 33. Smoked salmon.
 34. Grill some walleye.
 35. Scallops instead of Canadian bacon.
 36. Smoked oysters
 37. Sautéed Portobello mushrooms (a vegetarian option).
 38. Indulge with black truffles.
 39. Try fried green tomatoes.
 40. Marinated artichoke hearts
- Egg Ideas**
- Note: Really, you can cook your eggs anyway. They don't have to be poached. We're not going to put those in the list. You can fry them, scramble them, sunny-side them, you get the picture.*
41. Use quail eggs.
 42. Try duck eggs.
 43. Add some garlic to your hollandaise sauce.
 44. Sriracha has a cult following. Add it to your hollandaise sauce to add heat.
 45. Add barbecue flavors to your hollandaise sauce.
 46. Include a little horseradish.
 47. You can add some zest to hollandaise with cilantro.
 48. **Experiment with your hollandaise sauce**
 49. Try some harissa in your sauce.
 50. Add some Worcestershire sauce.
 51. Wasabi in the hollandaise. Oh yeah.
 52. Saffron is expensive, but adds a richness to the sauce.
 53. Brown your butter before whisking it into the eggs.
 54. Forget the hollandaise. Use a béchamel sauce, or one of the mother sauces in French cooking.
 55. Top your dish with a Béarnaise sauce.
 56. Make a mousseline sauce. It's a basic hollandaise but with whipped cream added. Yes. Really. This one has dill as well.
 57. Try a Champagne sauce, like this Chamapagne Mushroom Sauce.
 58. Combine mustard and mayonnaise to make a sauce.
 59. Use gravy instead of hollandaise.
 60. Use a shrimp sauce.
 61. Try a Creole sauce.
 62. Instead of hollandaise, simply melt Cheddar cheese over the eggs under the broiler.
 63. Make a blue cheese sauce.
 64. Try some goat cheese. Just melt it in the microwave.

101 Eggs Benedict Variations

Continued from previous page

Add-ins

66. Top your Eggs Benedict with caviar.
67. Add some [asparagus](#).
68. Sauté some peppers.
69. Try some grilled summer squash.
70. Spicy collard greens.
71. Add avocado slices.
72. Add some cooked spinach.
73. Include fresh spinach and crumbled feta.
74. More spinach! Throw some creamed spinach in there.
75. [Take inspiration from Huevos Rancheros](#). Add salsa and black beans to your ingredients.
76. Spread refried beans on the English muffins.
77. Southern I: Use cornbread pancakes, fried ham, eggs and a Swiss cheese sauce.
78. Southern II: Use fried chicken instead of Canadian bacon. Biscuits for English muffins. And gravy for hollandaise sauce.
79. Bayou: Make the dish with tasso ham and crawfish hash.
80. Spicy: Use chorizo sausage, jalapeno biscuits and add a dash of chili powder to your hollandaise sauce.
81. [Tex-Mex](#): Use queso instead of hollandaise sauce. Make pico de gallo. And don't forget to layer on avocado. Use American bacon and either a poached or fried egg.
82. Chipolte: Top a buttermilk biscuit with pulled pork, eggs, chipotle hollandaise and cheese grits.
83. Healthy: Mashed avocado, toasted whole-wheat bread, egg whites and fresh dill.
84. Caprese: Add slices of fresh mozzarella, tomatoes and fresh basil.
85. Asian. Use grilled tofu, seasoned with chili, cooked slabs of eggplant for your English muffin, cooked spinach and a poached egg.
86. Eggs Benedict Sushi: Make a patty out of sushi rice. Top with nori, salmon sashimi, scrambled egg, soy sauce, green onion and mirin.
87. [Pesto](#): Top English muffin with sautéed spinach and tomato and then slather it in pesto.
88. Italian: Make a creamy polenta as your base. Top with roasted red pepper, egg and béchamel sauce.
89. Maryland: Crab cakes in place of the English muffins. Sprinkle some Old Bay Seasoning into the hollandaise sauce.
90. Cod I: Make a cod cake and a spicy hollandaise. Serve with lots of fresh arugula.
91. Cod II: Mix up some cod and potatoes. Put some poached eggs on top and bring on the hollandaise.

Try a different cuisine

101 Eggs Benedict Variations

Continued from previous page

92. Norway: Make it with smoked salmon and dill. Top with a melted cream cheese sauce.
 93. New York: Use lox and a New York bagel.
 94. Indian: Use garlic naan as your base. Add some cumin and coriander powder to your hollandaise sauce. Serve with a fresh slice of tomato.
 95. Irish: A boxty (a potato pancake) is the base, followed by smoked salmon, a poached egg and hollandaise.
 96. Greek: Creamed spinach, graviera cheese and a pita.
 97. Canadian: Poutine anyone? Top fries with cheese curds (or shredded mozzarella) and add a poached egg. Drizzle with hot beef gravy.
 98. Thanksgiving: Use stuffing as your starch. Top with turkey, poached egg and gravy. Cranberry sauce on the side, of course.
- Other Eggs Benedict dishes**
99. Eggs Benedict burger: Use an English muffin, top with a burger, hollandaise sauce, Canadian bacon and poached eggs.
 100. Eggs Benedict skillet: Make scrambled eggs with diced Canadian bacon. Serve over hash browns. Drizzle hollandaise sauce over it.
 101. Eggs Benedict Spaghetti



Super-Decadent Hollandaise Butter

By Christine Pittman

Just when you thought Eggs Benedict couldn't get any better, you discover Hollandaise Butter. But beware, your fridge door is going to be opening much more frequently with this stuff in there.

Here's the deal: Thick leftover hollandaise sauce will set into a rich and creamy, spreadable butter when left in the refrigerator for a couple of hours to set. It makes sense if you think about it since Hollandaise sauce is almost the same as an aioli but it's made with butter instead of oil.

This Blender Hollandaise Sauce is nice and thick and sets up really well. Just make sure you blend it for an extra 30 seconds so it really thickens up.

Keep it in the fridge for 3-4 days to have on hand when the indulgent mood strikes.

Hollandaise Butter

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10 WAYS TO ENJOY HOLLANDAISE BUTTER

1. On a toasted English muffins (check out our homemade English Muffin recipe) with scrambled eggs.
2. On crusty bread with slices of tomato.
3. On good-quality crackers with chunks of Brie.
4. A pat (or a couple) on grilled vegetables.
5. Spread on a warm tortilla. Spoon in scrambled eggs. Roll up for a quick breakfast sandwich.
6. Serve on a burger. Toast your bun, spread it with Hollandaise Butter and layer on your favorite toppings (be sure to include a fried egg in there somehow!).
7. Use instead of mayonnaise on any sandwich.
8. On grilled steak or chicken.
9. Use a pat on steamed asparagus.
10. Just eat it by the spoonful like I do.

HOLLANDAISE BUTTER

Ingredients

One batch of thick blender
Hollandaise Sauce (page 10)

1. Make the Hollandaise Sauce according to the instructions in that recipe. Make sure to blend it for the length of time indicated, or even longer, because you need a really thick sauce.
2. Transfer it to a bowl and cover with plastic wrap. Refrigerate for at least 2 hours until it has set into the consistency of spreadable butter (like margarine).

Contributors

Many thanks to our writers for this edition of The Cookful.



Amy Bowen

Amy admits that she had no clue how to cook until she became the food reporter for a daily newspaper in Minnesota. At 25, she even struggled with figuring out boxed mac and cheese. These days, Amy is a much better cook, thanks to interviewing cooks and chefs for more than 10 years. She even makes four cheese macaroni and cheese with bacon, no boxed mac in sight. Amy is also on the editorial team at The Cookful and is the primary editor for this ebook.



Christine Pittman

» cookthestory.com

Christine is the Founder and Senior Editor of The Cookful. She also blogs at COOKtheSTORY where she specializes in easy healthy homemade recipes. Healthiness aside, she has been known to shred cheese onto a dinner plate, microwave it for 30 seconds, and then eat the messy goop with a spoon.



Lyndsay Burginger

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It's always entertaining when Lyndsay's in the kitchen. She's even been known to belt out Broadway show tunes while making dinner (a handy whisk as her microphone, of course). She currently writes for Cook and a Good Book, a personal blog focusing on recipes based on literature. Lyndsay is also on the editorial team at The Cookful.

About The Cookful

Do you love to geek-out over food and cooking? Then The Cookful is where you need to be.

We cook and write about one topic at a time, diving in deep to help you cook (and eat!) better than ever. Each topic comes with How-To's, innovative recipes, and a bunch of interesting tidbits so that you can learn all about it. Some topics we've covered are Margaritas, Quick Soups and Popcorn. Head over to [The Cookful](#) to find out what our next topic is and then get ready to go off the deep end with us.



THE COOKFUL