



Sunday Brunch Benny

Grain-Free Eggs Benedict, Bubba Style

FEEDS:
4 PEOPLE

PREP TIME:
15 MINUTES

COOK TIME:
30 MINUTES

TOTAL TIME TO PLATE:
45 MINUTES

GROCERY CHECKLIST:

- 4 Grass-Fed BUBBA burger patties, fully cooked
- 4 slices bacon, fully cooked
- 4 eggs
- 3 egg yolks
- Juice of 1/2 a lemon
- 1/2 cup salted butter, melted
- Sea salt, to taste (optional)
- Fresh chives for garnish
- Arugula or baby spinach (optional)

MISCELLANEOUS CHECKLIST:

- Salt and pepper to taste
- Vegetable or peanut oil
- Large mixing bowl
- Flat or rubber spatula
- Small saucepan
- Serving plates

DIRECTIONS

STEP 1 - POACH THE EGGS

Bring a small saucepan of water to a boil. (Adding a splash of white vinegar will help eggs poach prettier.) Crack the 2 eggs into individual small ramekins, careful not to break the yolks. Lower heat to a simmer, then, holding the ramekins right on the surface of the water, gently release the eggs into the saucepan. Cook three minutes and remove with slotted spoon.

STEP 2 - MAKE THE HOLLANDAISE

To make a quick hollandaise sauce, toss the egg yolks and lemon juice in the blender and blend. With the blender running, slowly drizzle the melted butter in through the chute in the blender lid. Sauce should thicken up nicely pretty much immediately. Taste and add salt if needed.

STEP 3 - GARNISH THE BENEDICT

Top each burger patty with greens, if using, then top with cooked bacon, poached egg and hollandaise. Garnish with chives and serve immediately.

