

# House on Kahl Road Cookbook Recipe

## Poor Man's Benedict

- 1/2 Pound turkey deli shaved or sliced
- 6 Eggs
- 3 English Muffins

1. Poach eggs.
2. Fry turkey in piles, flipping to brown both sides.
3. Toast muffins.
4. Assemble cooked turkey slices on top of muffin and then poached egg on top of turkey.
5. Serve with Poor Man's Hollandaise Sauce.

## Poor Man's Hollandaise Sauce

- 4 Eggs
- 1/2 Cup lemon juice
- 1/2 Cup butter, sliced into pats
- Pepper to taste

1. Whisk together eggs and lemon juice in saucepan then place over medium low heat.
2. When mixture is warm, start adding individual pats of butter while whisking constantly. (You don't have to whisk very fast, just enough to keep sauce in motion and from settling on bottom of pan.)
3. As pats of butter melt, continue adding individually until all are gone.
4. Sauce will thicken gradually as butter melts and binds to eggs.
5. When the sauce just begins forming peaks, remove from heat, while continuing to stir for another 2 minutes.

