

## THE BLUE DOOR – Craig Napper

### Classic Eggs Benedict

Clarified butter

Eggs

½ cup lemon juice

¼ cup Worcestershire sauce

½ cup vinegar

Salt & pepper

English muffins

Bacon

Brown sugar

Black pepper

Place strips of bacon on baking sheet. Sprinkle with brown sugar and black pepper. Cook in oven until crisp. Set aside.

Separate 6 eggs. Add lemon juice, Worcestershire sauce, salt & pepper. Whisk together briskly until it doubles in size. Place bowl over warm water and continue beating until thickened. Place bowl on counter and pour approx. 1 litre butter slowly into mixture, continuing to whisk. Cover and set aside.

Meanwhile, bring a pot of water to a boil and add the vinegar. Carefully crack eggs into the boiling water and poach. Remove with a slotted spoon when cooked.

To assemble, place bacon on toasted English muffin, cover with poached egg and spoon sauce on top. Enjoy!