

Eggs Blackstone

Ingredients

- 8 slices thick-cut bacon
- 1 tsp fresh lemon juice
- 8 eggs
- 4 English muffins, halved and toasted
- 8 tomato slices
- Freshly ground pepper
- 1/2 buffalo tomato

Preparing & Cooking Bacon

- Preheat a broiler
- Arrange bacon in a single layer on a baking
- Broil until browned, about 3 minutes
- Turn until broiled on the second side, about 2 minutes longer
- Transfer bacon to paper towels to drain

Preparing & Cooking Eggs

- Pour water to a depth of 2 inches into large sauté pan and add lemon juice
- Bring to a gentle simmer over medium heat
- Break 1 egg into a small bowl; hold the bowl so it just touches the simmering water and slide the egg into the water
- Quickly repeat with the remaining eggs, spacing them about 1 inch apart
- Adjust the heat to keep the water at a gentle simmer
- Poach until the whites are set and yolks are glazed over but soft, 3 – 5 minutes

Preparing & Cooking Tomato

- Slice tomato into several thin slices
- Grill tomato for 3 – 4 minutes

Assemble and Serve

- About 1 minute before the eggs are done, place 2 muffin halves on each of 4 warmed plates
- Top each half with 1 grilled tomato slice and 1 bacon slice
- Using a slotted spoon, lift each egg from the simmering water, letting the excess drain into the pan
- Trim any ragged edges of egg white with kitchen scissors
- Top each muffin half with 1 poached egg,
- Spoon 2 tbsp of hollandaise sauce over each egg and sprinkle with pepper

Serves 4

Hollandaise Sauce recipe Hollandaise Sauce

Ingredients

- ◆ 1 1/3 cup unsalted butter
- ◆ 2 large egg yolks
- ◆ 2 tablespoons cold water
- ◆ 1 tablespoon strained freshly squeezed lemon juice, plus more as needed
- ◆ 1 teaspoon kosher salt
- ◆ Freshly ground white pepper or a pinch of cayenne pepper

Preparation

- ◆ In a medium pan, completely melt the butter over medium-low heat. Remove from the heat and set it aside for 5 minutes.
- ◆ Skim and discard the white foam that rises to the surface of the butter. Carefully ladle or pour the clear golden butter into a container with a pouring spout. Take care not to add the milky solids and watery liquid at the bottom of the saucepan. Set the butter aside in a warm spot.
- ◆ Pour enough water into a medium saucepan to reach a depth of about 2 inches. Bring to a gentle simmer over medium heat.

Cooking

- ◆ In a medium heatproof bowl, combine the egg yolks and the cold water.
- ◆ Whisk until the yolks are light and frothy. Place the bowl over the saucepan of simmering water and whisk constantly and vigorously until the yolks are thickened and light, about 3 to 4 minutes. (If the eggs begin to scramble, or the mixture is cooking very quickly or gets too hot, remove the bowl from the heat and whisk to cool).
- ◆ Remove the eggs from the heat and whisk for 30 seconds to cool slightly.
- ◆ Remove the saucepan from the heat and set the bowl over the hot water. Slowly drizzle the butter into the eggs while whisking constantly. Whisk in the lemon juice, salt, and pepper, to taste. (If the sauce is very thick, add a few drops of warm water to adjust the consistency so it is creamy and light.)
- ◆ **Yield: about 1 1/2 cups**
- ◆ **Serves 6**

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