



Bacon & Tomato Eggs Benedict

Ingredients:

- 6 ea English Muffins
- 1 dozen Large Eggs
- 1 pkg Bacon Thick cut
- 8 oz Pre Made Hollandaise Sauce
- 1 x Beefsteak Tomato
- 3 stalks of Green Onions
- 1lbs Hash Browns
- 1 oz KOB Signature spice

Hash Browns Directions:

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment
2. In Large frying pan place onto the stove at medium to high heat, add a fat like Olive oil & Butter combination, or whatever you choose, about 3 table spoons.
3. Once hot add the hash browns to the oil in the pan. Toss and stir until hash browns become golden brown, then season with KOB spice and add chopped green onions.
4. Ready to serve or keep warm until ready to serve.

Bacon Directions:

1. One way is to lay bacon on parchment lined cookie sheet & bake at 350 F until desired doneness is achieved
2. Or another way is lay bacon on large frying pan and cook slowly on medium. Flip bacon when one side starts to brown. Then cook the other side until desired doneness is achieved.
3. Let bacon drain onto a paper towel to remove excess grease
4. Cut bacon in half for it to fit on English muffin

Muffins, Tomato, Hollandaise:

1. Cut muffins in half and toast in a toaster or under your broiler in the oven
2. Slice Tomatoes ahead of time so they are ready when you are.
3. Heat hollandaise in small saucepan to a simmer for 1 minute or internal temperature of 165 for 1 min.

The Eggs, Poached:

1. In medium pot add water $\frac{3}{4}$ full
2. Bring water to a simmer and add 1 tablespoon of plain white vinegar.
3. Crack your eggs into a small dish first (so you don't put egg shells in the water and burn your fingers)
4. Using a spoon create a gentle whirlpool in the water by stirring one direction gently.



5. Pour cracked egg into the center of the whirlpool...
6. Cook for 3 mins for soft / 5 for medium (check egg by removing from the water and pressing on it to see preferred doneness).

Some Assembly Required:

1. In this order place English muffins on plate, then add sliced tomato then bacon, then add your eggs
2. Cover eggs with the warm hollandaise sauce
3. Add your warm hash browns
4. Enjoy!!

Thank You and Keep Safe!