

# Eggs Benedict

- buttered, split toasted English muffin
- 2 slices cooked ham
- 2 [poached eggs](#) <sup>[1]</sup>
- [hollandaise sauce](#) <sup>[2]</sup>

The trick is to have everything above done and ready to go at the same time! Build two Benedicts . . . exactly as one would expect (muffin half, meat, eggs, sauce).

There are options:

*Benedict Arnold*: Built with Canadian bacon instead of ham.

*California Benedict*: Built with sliced tomato and avocado instead of ham.

*Country Benedict*: Built with bacon instead of ham, and a [biscuit](#) <sup>[3]</sup> instead of an English muffin.

*Irish Benedict*: Built with corned beef hash instead of ham.

*Scott Benedict*: Built with prosciutto toasted on the English muffin, instead of ham, and served with hot sauce.

*Veggie Benedict*: Built with steamed broccoli and onion, instead of ham.

Serves: 1 (potatoes on the side)

Preparation time: ~15 minutes

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