

GUASTELLO'S VILLAGE MARKET

Eggs Benedict Breakfast Pudding with Hollandaise Sauce

Serves 12

Ingredients:

6 tbl. unsalted butter, melted
2 pkg. presplit English muffins (12 total)
2 cups diced onions
2 tbl. minced garlic
½ tsp. nutmeg
2 tbl. olive oil
1 pkg. frozen, chopped spinach (10 oz.), thawed and squeezed dry
4 cups half-and-half
10 eggs
1 cup grated Parmesan cheese
3 tbl. Dijon mustard
1 ½ tsp. kosher salt
½ tsp cayenne pepper
12 oz. cooked ham, torn into bite-sized pieces
1 recipe for Hollandaise Sauce (recipe follows)

Preheat the oven to 350°. Coat a 9x13 inch baking dish with nonstick cooking spray.

Brush butter on cut sides of muffin halves; season with salt and pepper. Cut muffin halves into 9 pieces each; spread on two baking sheets.

Toast muffin pieces until deep golden, about 30 minutes, rotate baking sheets halfway through.

Sweat onion, garlic and nutmeg in oil in a skillet over medium heat, covered, until onions soften, 5 to 6 minutes. Stir in spinach; cook 1 minute.

Whisk together half-and-half, eggs, Parmesan, Dijon, 1 ½ tsp. salt, and cayenne in a large bowl.

Add ham, toasted muffin pieces, and spinach mixture and toss to coat. Transfer mixture to prepared dish and cover with plastic wrap, pressing down so muffins begin to absorb liquid. Refrigerate pudding 3 hours and up to 1 day.

Preheat oven to 350°. Remove plastic wrap and cover pudding with foil.

Bake pudding 30 minutes. Remove foil and bake pudding 45 minutes more; let cool 15 minutes before serving.

Prepare hollandaise while pudding bakes. Drizzle hollandaise over each serving.

Credit: Cuisine at Home

Hollandaise Sauce -

Ingredients:

6 egg yolks
½ tsp. Dijon mustard
2 tbl. lemon juice
2 dashes Tabasco
1 cup butter

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In the container of a blender, combine the egg yolks, mustard, lemon juice, and Tabasco sauce. Cover, and blend for about 5 seconds.

Place the butter in a glass measuring cup. Heat butter in the microwave for about 1 minute, or until completely melted and hot. Set the blender on high speed, and pour the butter into the egg yolk mixture in a thin stream. It should thicken almost immediately. Keep the sauce warm until serving by place in the blender container in a pan of hot tap water.

Credit: allrecipes.com