



WHAT YOU NEED FOR THE SAUCE ONLY

2 Eggs divided (yolks only)
1/4 tsp. Salt (optional)
1/4 tsp. Distilled white vinegar (or you can use lemon juice instead)
1/4 tsp. Chipotle powder (cayenne or your favorite chili powder)
1/4 cup butter (melted)
Microwave
Microwave safe bowl
Whisk

BEFORE YOU START-

Melt butter and set aside to cool, poach two eggs, steam asparagus and toast and butter English muffins

LET'S MAKE IT!

In a microwave safe bowl combine egg yolks, vinegar, salt, and chili pepper whisk together until smooth. Slowly drizzle melted butter into the egg yolk mixture continue whisking. Heat in microwave for 15 to 20 seconds and whisk again to make it smooth.

To create the Eggs Benedict- Add prepared asparagus to plate and then, layer Canadian bacon, ham or just the poached egg onto buttered English muffins and slowly pour the sauce over poached eggs and asparagus.

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