

Chipotle Short Rib Eggs Benedict

Tweaking original recipes is always fun! We love a classic hollandaise, but THIS one is delicious over everything – eggs benny, roasted asparagus, seafood... potatoes... endless! Dolloped silky and spicy at the same time otop a soft poached egg and last night's leftover short rib... my word – mouth-wateringly delicious!

4 egg yolks
¼ tsp fine sea salt
¼ tsp ground black pepper
1 Tbsp lemon juice
½ cup Chipotle Infused Olive Oil
½ cup Mild EVOO

4 whole eggs
2 Tbsp white wine vinegar
2 English Muffins
4 thick slices of leftover beef short ribs

To make the hollandaise, add egg yolks, salt, pepper and lemon juice to a blender and pulse to combine. Remove the pouring cover insert from the blender and while the blender is running, slowly start to add the olive oil, drop by drop, then a teaspoon at a time, until the yolks begin to absorb the oil and thicken. Continue running the blender and add the remaining oil in a fine stream until the sauce is thick and very creamy in consistency. Set aside while you poach the eggs

Bring a pot of water to a simmer and add the vinegar. Crack an egg into a small ramekin so it can easily slip into the water. Stir the water in the pot clockwise to create a whirlpool, then drop the egg from the ramekin into the center of the whirlpool, stirring the water gently to allow the white to set and prevent the egg from sitting on the bottom of the pot. Let the egg cook for 2 to 3 minutes or to the desired doneness. Remove egg from water using a slotted spoon and drain on paper towels before serving right away

Toast English muffin halves and then top with 1-2 pieces warmed leftover boneless short ribs, then top with poached eggs. Ladle the Chipotle Hollandaise otop and serve immediately.