



## Crab & Spinach Eggs Benedict

6 large egg yolks  
¼ cup white vinegar  
1 teaspoon lemon juice  
2 tablespoons Dijon mustard  
1 ½ cups melted unsalted butter, warm  
½ teaspoon salt  
Pinch ground black pepper  
Pinch cayenne  
8 English muffins  
16 large eggs  
4 cups lump crab (1-1 lb. can)  
64 baby spinach leaves

### *For the Hollandaise sauce:*

- Place the vinegar in a small pot and bring to a boil. Simmer until it reduces to ¼. Place into a bowl. Add the egg yolks to the reduction.
- Fill a medium saucepan with 2 inches of water and bring to a boil. Place the bowl over the simmering water. Whisk constantly until the yolks triple in volume and fall in ribbons from the whisk.
- Remove the bowl from the pot and place on a kitchen towel on the counter. Gradually ladle the warm butter into the yolks and whisk until the sauce thickens. If it becomes too thick thin out with a little bit of water or lemon juice.
- Season with the lemon juice, salt, pepper and cayenne.
- Keep warm over simmering water or in a covered thermos.

### *For the Crab & Spinach Eggs Benedict:*

- Preheat the oven at 450 degrees.
- Split the English muffins and place them on a baking sheet in a single layer. Bake until toasted, about 5 minutes.
- Put 2 muffin halves on each plate and place 4 leaves of spinach on each one. Layer an even amount of crab on top of the spinach.
- Poach the eggs. Lift them with a slotted spoon and place on a paper towel. Once dried place the eggs on top of the spinach.
- Spoon 2 to 3 tablespoons of warm Hollandaise sauce on top of the eggs. Serve immediately.