

Breakfast

Egg

Eggs Benedict

My husband, Wally is the chef for this recipe. I first had this breakfast in Hawaii at the Hilton in 1978. I like to serve my eggs benedict with Mimosas; champagne with orange juice, home fries, and papaya with a wedge of lemon on the side.

4 English muffins, split

8 slices Canadian bacon

8 eggs

6 oz. Velveeta cheese

2 Tb. milk, regular or evaporated

parsley (optional)



Toast English muffins and butter, if desired.

Warm Canadian bacon in microwave and place on top of each split muffin.

Poach eggs for 3 minutes and place on top of bacon.

Warm Velveeta cheese in microwave until melted adding the milk to make the cheese creamier. This process should be done in 30 second intervals until the cheese melts.

Pour cheese over eggs.

Top with a sprig of parsley and serve.

Yield: 8 servings:

Note: The trick to this recipe is to get everything done at the same time.