

Lox Eggs Benedict

<http://userealbutter.com/2013/10/06/lox-eggs-benedict-recipe/>

adapted from [BBC Good Food](#)

1 slice of brioche roll or loaf per serving, toasted
butter for brioche toast (optional)
2-3 slices lox or smoked salmon per serving
1 poached egg per serving
2-3 tbsps Hollandaise sauce per serving

poached eggs

1 egg
2 tbsps white wine vinegar

hollandaise sauce

2 tsps lemon juice
2 tsps white wine vinegar
3 egg yolks
4 oz. butter, diced

Make the Hollandaise sauce: Place the lemon juice and white wine vinegar in a medium bowl. Add the egg yolks to the lemon and vinegar and whisk until frothy. Set the bowl over a simmering water bath (and be sure not to let the bowl touch the water) and whisk until the mixture is thickened. Gradually add the butter one or two pieces at a time, whisking constantly until the sauce is thick. Season with salt to taste. Keep warm. If your sauce breaks, you can find a good tip on how to recover it at [Fine Cooking](#).

Poach the egg(s): Crack the egg open into a small bowl, making sure not to break the yolk. Bring a quart of water in a medium pot to a boil. Add the vinegar and lower the heat until the water is just barely simmering. Stir the water with a spoon in a circular motion to create a vortex in the center. Slide the egg into the center (one-by-one if making more than one). Let the egg cook for 4 minutes then remove with a slotted spoon.

Assemble the lox eggs benedict: Butter the toast, if desired. Set the brioche toast down on a plate. Layer the lox or smoked salmon onto the brioche. Set a poached egg on top of the salmon. Spoon the Hollandaise sauce over the egg. Serve hot with Tabasco sauce on the side. Makes 1 (or more, depending on how many you want to make).