Eggs Benedict

2 quarts water

2 Tablespoons vinegar

12 eggs

Hollandaise Sauce

8 Tablespoons butter

3 egg yolks

1 teaspoon dijon mustard

juice of 1/2 lemon

1 teaspoon salt

6 English muffins

fresh chives, chopped

Toppings

smoked salmon

Canadian bacon

prosciutto

bacon, cooked

asparagus

Simmer water in a large pot with vinegar and bring to a gentle boil.

Crack each egg through a strainer and into a ramekin.

Gently swirl water with a wooden spoon and gently pour egg into the center.

Poach 2-3 minutes.   Use a spider to transfer eggs to transfer egg to an ice bath.

Submerge cooled poached eggs in a container with water and refrigerate up to 5 days.

Melt butter in microwave, for Hollandaise sauce.

Process egg yolks, dijon and lemon juice in blender for 30 seconds.

Drizzle in hot, melted butter, while blender is running.

Split english muffins and arrange halves on a baking sheet.  Brush with olive oil.

Toast muffins 5-10 minutes at 450.

Fill a large bowl with hot tap water and carefully add poached eggs to warm for 2 minutes.

Place any desired toppings on an english muffin half and top with a warm poached egg.

Spoon hollandaise sauce over egg and sprinkle with fresh chives.