

Crab Hollandaise Sauce over Creamy Scrambled Eggs

The Fleur-de-Lys Mansion

Serves: 4-6

Ingredients

Hollandaise Sauce:

- 12 tablespoons (1 ½ sticks) unsalted butter
- 4 XL egg yolks, room temperature (whites can be added to scrambled egg mixture)
- 1 tablespoons freshly squeezed lemon juice
- 1 teaspoon Kosher salt
- ½ teaspoon dry mustard
- 1-2 teaspoons pureed chipotle chilies in adobo sauce (see note)
- 6 ounces white crab meat, drained and flaked

Creamy Scrambled Eggs:

- 12 large eggs
- 1 teaspoon salt
- ½ teaspoon ground white pepper
- ½ cup of sour cream
- 2 tablespoons butter
- 2 tablespoons snipped fresh chives
- 6 English muffins, split, buttered
and grilled to golden brown



Directions

Hollandaise Sauce:

Place the egg yolks, lemon juice, salt, mustard, and adobo sauce in a 4 cup Pyrex measuring cup. Allow ingredients to come to room temperature. Using an immersion blender, blend ingredients 15 seconds. Melt the butter in a small saucepan. With blender on, slowly pour the hot butter into the Pyrex cup and blend for 30 seconds, until the sauce is thick. Sauce can remain at room temperature for up to 1 hour, or keep sauce warm in Thermos type container.

Creamy Scrambled Eggs:

In large bowl, beat eggs with salt and pepper. Stir in sour cream. Melt butter in large skillet. Add eggs, cook stirring occasionally until almost set. Divide eggs evenly among English muffins. Top with Hollandaise Sauce. Top with chives for garnish.

Note: Purchase chipotles in adobo sauce in the Mexican food section at your grocery. Puree the chiles with the sauce and place in a freezer-weight releasable plastic bag. Lay flat and freeze so you can break off a piece as needed to add a touch of smoky heat to all sorts of dishes.