



FARMERS MARKET

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Eggs Benedict Quiche with Hollandaise Sauce

Serves 8

1 frozen 9-inch pie crust (I like Marie Callendar's)
6 large eggs
1/2 cup half & half
1 cup shredded sharp white cheddar
3 Tbsp shredded Parmesan cheese
3 green onions, thinly sliced
3 Tbsp snipped chives
1/4 tsp salt
fresh cracked black pepper to taste
5 ounces ham or Canadian bacon, cut in small dice

Hollandaise Sauce

3 large egg yolks
1 tbsp lemon juice
1/4 tsp dijon mustard
1/2 cup unsalted butter, melted
salt to taste

Set oven to 350° F.

Lightly spray a pie plate.

Whisk or blend the eggs with the half & half until completely combined. I do this in the food processor, but you can use a whisk or hand-held beaters, just be sure to do it well. Stir in the cheeses, onions, chives, ham or bacon, salt, and pepper.

Gently remove your frozen crust from the tin it comes in and place it in your pie plate. (This is optional, you can use the frozen crust in its original tin, if you like.) I set my crust on a baking sheet, this helps to get it into the oven without spilling and catches any potential drips during baking.

Pour the egg mixture into the frozen crust and arrange everything evenly. Make sure you have a few bits of meat showing at the top.

Bake for about 50 minutes, or until the quiche has puffed up a bit, and turned golden brown. It should be just set in the middle. You can use a toothpick test if you like.

Let cool for at least 15 minutes before slicing.

To make the hollandaise sauce, put the egg yolks, lemon juice, and mustard, into a blender. Turn it on to blend the yolks. Then take the hot melted butter and, while the blender is on, drizzle it slowly through the top. The sauce should be thickened by the time you finish pouring in the butter. If it's too thick, you can thin it with some warm water. Add salt to taste.

You can gently reheat the hollandaise sauce in the microwave, start with 15 seconds and proceed with caution, stirring well in between microwave bursts.

Credit: theviewfromgreatisland.com