

It?s a play on words really as there?s a yellow sticker Chicken Burger invasion in our version of an Egg Benedict. The Chicken mince I found at the same time was truly dreadful and regardless of how little it says on a yellow sticker, I?ll never buy it again. But these Burgers were very tasty. How the results from clearly mechanically recovered Chicken can be so variable, beats me?..

Ingredients for the Hollandaise Sauce:-

100g of Butter (Margarine), melted
2 Egg Yolkes
1 Tsp of White Wine Vinegar
Salt & Pepper

Method:-

(1) Whisk the Egg Yolks and White Wine Vinegar in a bowl.
(2) Place the bowl of a pan of simmering water, making sure the bowl is not immersed in the water.
(3) Slowly pour in the melted Butter while continuously whisking, until the sauce has thickened.
(4) Season with Salt & Pepper.

Additional Ingredients:-

A thick slice of Sour Dough bread per person (Gluten free for us)
Spinach
Chicken Burgers
Streaky Bacon
Vinegar

2 Eggs per person
Margarine
Fresh (Home grown) Parsley to garnish

Method:-

(1) Grill the Bacon until it is crispy.
(2) Gently fry the Burgers until they are browned on both sides and set aside under a warm grill.
(3) In a frying pan gently wilt the Spinach in a little Margarine.
(4) Toast the bread on both sides and set aside.
(5) Bring a pan of water to the boil and stir in a little Vinegar.
(6) Swirl the water and then poach the Eggs individually.
(7) Build by adding the wilted Spinach to the toasted bread. Next cut the Burgers in half and add them. Now add the poached Eggs. Pour the Hollandaise Sauce over the top and dress with the crispy Bacon and a sprinkle of Parsley.

This really was a very tasty meal. The Bread and Burgers were both yellow sticker finds. So although it looks a bit fancy this recipe was well within budget!