

Recipe: Eggs Benedict with Asparagus

Makes 4 to 8 servings, depending on how hungry you are

Ingredients:

Quick Lemony Hollandaise Sauce (makes about 1 cup)

- 4 large egg yolks
- 3 tablespoons fresh lemon juice
- 1/2 teaspoon kosher salt
- 12 tablespoons unsalted butter
- 1 1/2 lb medium asparagus spears, tough ends snapped off
- Olive oil
- Kosher salt and freshly ground black pepper
- 8 slices good-quality, thinly sliced ham (I used [Fork in the Road Black Forest ham](#) from Whole Foods)
- 8 large organic eggs
- 8 slices your favorite country-style crusty bread (I used Della Fattoria's Meyer lemon-rosemary bread)
- 1 tablespoon finely chopped chives

Instructions:

- Preheat the oven to 425F.
- To make the hollandaise sauce, put the egg yolks, lemon juice, and salt in a blender jar or the bowl of a small food processor. In a small saucepan, heat the butter until melted and hot. Secure the lid of the blender or processor, and, turn the machine on. With the machine running, slowly pour the melted butter in through the plug. Blend until the butter is incorporated and the sauce thickens, about 30 seconds. Transfer to a heatproof bowl set over a pan of hot water; cover the bowl and set aside to keep warm, stirring occasionally.
- Put the asparagus on a baking sheet, drizzle with a few teaspoons olive oil, and sprinkle with a little salt and pepper. Toss to coat. Roast, stirring once, until crisp-tender, about 5 minutes. (**Note:** the amount of time it takes depends on the thickness of your spears; its best to err on the side of more crisp spears as they will remain in the warm oven for a few minutes while you finish the other components of the dish.)
- Just before the asparagus is ready, push it over to the side of the baking sheet, and add the ham slices, spreading them out. When the asparagus is ready, turn off the oven and leave the door closed to keep warm while you finish making the rest of the dish.
- While the asparagus is roasting, toast the bread and make the eggs. Using two large frying pans, warm 1 tablespoon butter or olive oil in each pan over medium heat (unless you have a griddle and can fit all 8 eggs on that). Fry the eggs to medium (I made mine sunny-side up, just cover the pan to help the tops of the whites cook through).

- While you are plating, re-warm the hollandaise gently over the pot of hot water if necessary.
- Divide the toast between warmed individual plates, using 1 or 2 slices per plate. Top each slice with a slice of ham, then divide the asparagus between the toasts. Top each slice with a fried egg, then spoon some hollandaise over the top. Garnish with the chopped chives and serve at once.