

Overnight Eggs Benedict Casserole



Ingredients:

For the Casserole

- 6 English Muffins
- 1 lb thick cut Canadian bacon
- 10 large eggs
- 1 cup milk
- Salt & pepper

For the Hollandaise Sauce

- 6 egg yolks
- 1 ½ tbsp. lemon juice
- 1 ½ sticks unsalted butter
- salt

Directions:

1. Spray or butter a 9X13" baking dish.
2. Split the english muffins in half and cube and distribute them evenly into the bottom of the prepared baking dish. Cube the canadian bacon and sprinkle half of it over top of the bread.
3. In a large mixing bowl, whisk together the eggs and milk and season very liberally with salt and black pepper (about 1 tsp salt and 3/4 tsp black pepper but I just eyeball it). Pour the egg mixture evenly over the bread and top with the rest of the canadian bacon. Press down on the bread to make sure that it is all submerged in the egg mixture.
4. Cover with tinfoil and refrigerate overnight.
5. About an hour and a half before serving, pull the casserole out of the refrigerator and let it sit at room temp while the oven preheats to 350 F.
6. Cook the casserole at 350F for 50 minutes to 1 hour until the egg custard has set. You may place a loose piece of tinfoil over the casserole during the last 20 minutes of baking to avoid over-browning. Remove from the oven and keep covered before ready to serve and slice.
7. Top with hollandaise sauce and minced chives if desired.
8. For the hollandaise

While the casserole is baking, about 30 minutes before serving, set up a double boiler (a saucepan with barely simmering water that a glass or stainless steel bowl will fit over without touching the water).

Put your egg yolks and lemon juice in your glass or stainless steel bowl and whisk vigorously until it begins to thicken and double in size. This will take some time. Be patient!

Place the bowl over the double boiler and continue whisking constantly, paying attention that the bowl does not get too hot. You can take the bowl on and off the double boiler if needed.

Drizzle in the melted butter, a little bit at a time, while continuing to whisk. I shoot for about 1 TBSP at a time and whisk until completely incorporated before adding more.

Once all the butter is added, remove from the heat and taste and season as desired. Add salt, a bit more lemon juice, and a little hot sauce or cayenne if desired.

If serving almost immediately, just place it in a warm spot covered until ready to use. Otherwise, place the sauce in a thermos to hold for up to an hour.