



## Hollandaise Sauce

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### Southern Eggs Benedict with Hollandaise Sauce

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*Makes 3 servings.*

3 Large Eggs  
3 Prepared Crab cakes  
1-2 Cups Hollandaise (51929)  
2-3 Tablespoons Chipotle in Adobo  
Salt & Pepper for taste  
Scallions  
Spinach garnish

1. Warm hollandaise sauce. Add 2-3 tablespoons chipotle in adobo sauce depending on heat level preference. Combine and set aside.
2. Using your favorite crab cake, prepare and set aside.
3. Poach eggs in lower simmering water.
4. Layer your plate with crab cake, topped with a poached egg, and finished with the chipotle hollandaise and scallions. Bed of spinach garnish for plating.



**\*\*\*Chef's Notes\*\*\***

- *You can add additional crab meat to top the egg to make this more upscale.*
- *Can also be served with English Muffin or toast.*