

Eggs Benedict with Pulled Pork and Chipotle Hollandaise

Prep time: 15 minutes

Cook time: 10 minutes

Serves: 4 to 6

Ingredients:

Traeger Pulled Pork

4-6 rolls/ciabatta bread

***Hollandaise Sauce**:**

3/4 cup unsalted butter

3 egg yolks

1 tablespoon water

1 tablespoon lemon juice

salt and pepper

1 teaspoon to 1 tablespoon chipotle peppers in adobo sauce

Poached Eggs:

4-6 eggs

Vinegar or lemon juice

Directions:

Cut off 2 tbsp of the butter, cut into small pieces and keep in the fridge. Melt the remaining butter and keep warm.

In a heat-proof bowl, beat the egg yolks until thick and pale, about 5 minutes. Whisk in water, lemon juice, and 1 tbsp of the cold butter.

Set the bowl over a pot of barely simmering water and keep whisking until the mixture thickens, about 5 minutes.

Remove from the heat and immediately whisk in the remaining 1 tbsp of cold butter to stop the cooking of the egg yolks. In little drips, slowly pour the melted butter into the mixture and whisk until all the butter is added and the sauce is smooth and silky. If the sauce is too thick, add 1 to 2 tablespoons of warm water to thin to the desired consistency.

Taste the sauce and season with salt and pepper and 1 teaspoon to 1 tablespoon chipotle peppers in adobo sauce, depending on how hot you like it. Submerge the bowl in warm water to keep the sauce warm until you are ready to serve.

For the poached eggs, fill a pot with water and bring it to a boil on the stove. Add in 1 teaspoon of vinegar or lemon juice for roughly every cup of water.

Swirl the boiling water in a circle with a spoon. Crack each egg into a large spoon and once the water is boiling gently, carefully slide the eggs into the water. If you like runny yolks cook the eggs for about 2-3 minutes. If you like a well-cooked yolk let them go for 4-5 minutes. Use a slotted spoon to pull out the eggs.

Toast the rolls or ciabatta bread on the Traeger until slightly crunchy. Layer the pulled pork onto the rolls, topping each with a poached egg and finishing them off with some chipotle hollandaise sauce. Enjoy!

**Original hollandaise recipe from Daphna Rabinovitch*