

Cajun Eggs Benedict

(Adapted from [Life as a Strawberry](#))

FOR THE HOLLANDAISE:

2 egg yolks
2 tsp. lemon juice
1/4 tsp. salt
1/4 tsp. smoked paprika
1/4 tsp. cayenne pepper
1/2 cup (1 stick) butter

FOR ASSEMBLY:

2 chive and cheddar beer biscuits, halved (you could also use English muffins or whatever biscuits you have on hand!)
2 cooked andouille sausages
4 eggs
salt and pepper to taste
1 Tbsp. fresh chopped chives, for garnish

FOR THE HOLLANDAISE:

Add egg yolks, lemon juice, salt, paprika, and cayenne to a tall, narrow cup that fits the head of an immersion blender.

Melt butter in a saucepan (or in the microwave!) until a thermometer registers the butter temperature at at least 200 degrees F.

Begin blending the egg mixture with the immersion blender. Stream hot butter in a little at a time while you run the immersion blender, letting the hot butter cook the eggs and blending until hollandaise is light and fluffy and all butter has been incorporated. If the hollandaise gets too thick, blend in a few teaspoons of water to loosen it before serving.

Side note: you could also make this hollandaise in a regular blender if you don't have an immersion blender. I just like the ease of the immersion blender!

TO ASSEMBLE:

Heat sausages through in the oven or on a grill pan until they're sizzling hot. It took about 5 minutes on a hot grill pan for my andouille to get nice and toasty. Slice each sausage in half lengthwise and then slice each half again across the middle so you have biscuit-sized sausage pieces.

Poach each egg in hot water until whites have cooked through, about 4 minutes.

While eggs are poaching, toast your biscuit halves.

Assemble! Place two sausage pieces cut-side down on top of each biscuit half.

Top each biscuit with a poached egg, followed by a sprinkle of salt and pepper (always season your eggs!) and a generous drizzle of hollandaise sauce. Top with chopped chives to garnish and serve immediately.

NOTES

You can make the hollandaise in a regular blender if you don't have an immersion blender (or just don't want to use it). I just like the immersion blender because it's quick and easy with not much cleanup! I love this immersion blender from Cuisinart.

For more handy immersion blender tricks, check out this post!

Lately I've been adding a splash of white vinegar to the water before I poach eggs – I never used to, but lately I think it's been helping them come out a little prettier. Water should be just barely simmering for best poaching results! For best results, I crack each egg into a ramekin, then gently tip the egg into the hot water and let it do its thing. Play around with different techniques to find out what works for you!

Use English muffins or plain leftover buttermilk biscuits in place of the cheddar beer biscuits if you like.

Use chorizo in place of the andouille if you like.

Top eggs benedict with avocado slices, microgreens, arugula, or grilled bell peppers and onions to make this a little heartier.