

Eggs Benedict

I had to post this one from Olympic for some Sunday morning indulgence!

Ingredients:

- 4 eggs
- 2 English muffins, toasted
- 4 slices ham, lightly fried
- $\frac{3}{4}$ cup dairy free hollandaise sauce - see below

Poach eggs. Split muffins and toast. Place each muffin on a serving plate, top with ham and poached egg. Pour hollandaise sauce over eggs and serve at once.

Yogurt Hollandaise Sauce

- $\frac{3}{4}$ cup Soy Yogurt
- 2 tsp. lemon (or lime) juice
- 3 egg yolks
- 1 tsp. Dijon mustard
- $\frac{1}{4}$ tsp. salt
- pinch pepper
- dash Tabasco sauce

In top of double boiler, whisk together yogurt, lemon juice, egg yolks, mustard, salt, pepper and hot pepper sauce. Cook over simmering water, stirring constantly for 8 to 12 minutes or until sauce is thick. Taste and adjust seasoning. (May be made ahead and reheated.)