

## Prosciutto-Asparagus Eggs Benedict

Recipe developer: Shelli McConnell

1 1.25-ounce envelope hollandaise sauce mix  
1/2 teaspoon finely shredded lemon peel  
1/2 teaspoon vinegar  
8 eggs  
24 spears fresh asparagus  
4 English muffins, split  
8 ounces thinly sliced prosciutto or very thinly sliced ham  
2 teaspoons snipped fresh dill

1. Prepare sauce mix according to package directions. Stir in lemon peel. Cover and keep warm.
2. To poach eggs, lightly grease a large skillet.\* Half-fill the skillet with water. Add vinegar. Bring water to boiling; reduce heat to simmering. Break one of the eggs into a custard cup. Carefully slide the egg into the simmering water, holding the edge of the cup as close to the water as possible. Repeat with three more eggs, allowing an equal amount of space between each egg.
3. Simmer eggs, uncovered, for 2 to 4 minutes or until the whites are completely set and the yolks begin to thicken. Using a slotted spoon, remove eggs and place them in a large shallow baking pan with warm water to keep the eggs warm. Repeat with remaining eggs.
4. Meanwhile, snap base ends from asparagus. In a medium skillet, cook asparagus in a small amount of boiling water about 3 minutes or until crisp-tender. Drain and set aside.
5. Place the English muffin halves, split sides up, on a baking sheet. Broil 3 to 4 inches from the heat about 2 minutes or until evenly toasted. Top each muffin half with prosciutto, folding as needed to fit. Broil about 1 minute more or until the prosciutto is heated.

**To serve**, top each prosciutto-topped muffin with three asparagus spears (arranged in a triangle) and an egg; spoon on hollandaise sauce. Sprinkle with dill. Makes 8 servings.

\*Note: Or, use an egg poaching pan and follow manufacturer's directions for poaching eggs.

From Spring Menu: A fabulously tasty brunch with friends, page 34 – 36, Spring 2007 issue of *Make Mine Wine*.