



# THE ingles TABLE

**Michael McMurtrey**

## Easter Sandwiches

### Ingredients:

Hard boiled eggs  
Bacon  
Lettuce  
Tomato  
English Muffin  
Ham  
4 Egg Yolks  
Lemon Juice  
Cayenne Pepper



### Instructions:

#### Easter BLTs

Add some sliced hardboiled eggs to your BLT to make your sandwich stand out from the rest and help you use up your leftover hardboiled eggs from Easter.

#### Easter Benedicts

Place a biscuit or English muffin on a plate, add sliced ham on top. Make a simple hollandaise sauce by combining 4 egg yolks, juice from half a lemon, and a dash of cayenne pepper. Once combined, slowly drizzle 1/2 cup of butter to egg mixture while vigorously whisking. Remove warmed eggs from water, peel and quarter. Place egg quarters on top of ham and pour the hollandaise sauce right over the Benedicts.

**Hint:** Never ever microwave a hard boiled egg. If you want them warm, place hard boiled eggs, in shell, into a bowl. Add boiling water to cover. Let them sit for about 5 min.

**Note:** You may choose to use pasteurized eggs for the sauce. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.