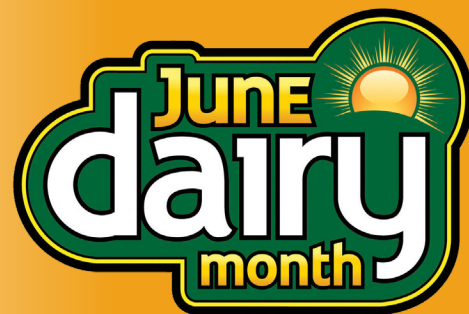




Overnight Eggs Benedict Casserole



Makes 6-8 servings

Ingredients

- 6 whole Bays English Muffins
- 1/2 lb thick cut Canadian bacon, cut into 1-inch pieces
- 10 large eggs
- 1 cup whole milk
- Salt and freshly ground pepper
- Chopped chives

Blender Hollandaise

- 8 egg yolks
- 1 tablespoon whipping cream
- 2 tablespoons fresh lemon juice or 1 tablespoon white wine vinegar
- Salt & ground white pepper, to taste
- Dash of hot sauce
- 1 pound Land O'Lakes Unsalted Butter, melted and hot

Directions

1. Spray a 9x13-inch baking dish with non-stick cooking spray.
2. Split the English muffins in half and then cut them into about 1-inch cubes. Spread the cut English muffins evenly in the baking dish.
3. Heat the olive oil in a large sauté pan over medium-high heat. Add the Canadian bacon pieces and sauté, stirring often, until golden brown all over.
4. Scatter half of the cooked Canadian bacon over the English muffin cubes.
5. Combine the eggs and milk in a large mixing bowl and whisk until smooth. Season liberally with salt and pepper.
6. Pour the egg mixture over the bread and top with the remaining Canadian bacon. Press down on the mixture to make sure that it is submerged.
7. Cover and refrigerate overnight or up to 24 hours.
8. Thirty minutes before you are ready to bake, remove the casserole from the refrigerator, uncover it and let it sit at room temperature. Preheat the oven to 350°F.
9. Bake the casserole for 1 hour; place a loose piece of aluminum foil over the casserole during the last 15 minutes of baking if it is getting to brown. Serve with Blender Hollandaise.

Blender Hollandaise

1. Place the egg yolks, cream, lemon juice and seasonings in a blender and blend until the mixture is frothy.
2. With the blender running, SLOWLY pour the HOT melted butter into the egg mixture.
3. The sauce will thicken as the butter blends with the egg yolks.
4. Adjust the seasoning and serve immediately.



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Created exclusively for
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