

Eggs Benedict Casserole

I have made this casserole three times recently and have had very positive reviews. It takes a bit to put it together, but come the morning- you just take it out of the refrigerator and pop it in the oven and it's done! And who doesn't like eggs benedict?? My favorite breakfast! Gale

Ingredients

- 6 English muffins
- 12 oz. Canadian bacon, chopped (I use regular ham and use more like a pound)
- 8 large eggs
- 1 and 1/3 cups cream or half and half
- 2/3 cup milk
- 1 tsp salt
- 1/2 tsp seasoned salt
- 1/2 tsp black pepper
- 1 tsp onion powder
- 1/2 tsp paprika
- 1/2 tsp dried mustard powder
- 1 cup Monterey Jack cheese (optional)

For The Sauce

- 4 egg yolks
- 1/2 cup cream
- 2 tbsp lemon juice
- 1 tsp Dijon mustard
- 1/8 tsp cayenne pepper
- Dash of salt
- 1/2 cup butter – melted

Instructions

1. Grease a 9 X 13 casserole pan with butter or spray.
2. Chop all the Canadian bacon or ham into bite size pieces. Add half to the bottom of the casserole pan and spread it out evenly.
3. Split the English muffins, then toast and butter them. Cut them into bite size pieces.
4. Add half of the English muffins to the casserole pan and spread evenly. Repeat the layers with the ham and the English muffins.
5. Add the cup of cheese to the top at this point if you choose to add this ingredient.
6. Make the egg mixture. In a large bowl, whisk together the 8 eggs, the cream and milk and the spices.

7. Pour the egg mixture over the English muffins and ham evenly.
8. Cover with foil and refrigerate overnight (at least 4 hours).
9. When ready to bake, preheat the oven to 375 degrees. Leave the foil on for the first 35 minutes, then remove the foil and continue baking at 375 for another 10 – 15 minutes longer until the center is set and the top is slightly browned.
10. ***Make the Hollandaise Sauce.** In a blender, add 4 egg yolks and the remaining ingredients (EXCEPT NOT THE BUTTER). Blend on high for about 30 seconds.
11. Melt the butter in a microwave for about 15 to 20 seconds, until it is mostly melted, but not all the way. Take it out and stir it until all the butter is melted.
12. With the blender running, add the butter SLOWLY into the small opening of the lid. Keep blending until the butter is completely added and the mixture looks smooth and creamy.
13. Just before serving the casserole, pour the Hollandaise sauce evenly on top or you can serve the sauce separately so the folks eating can add as much or little or none as they choose.
14. Store leftovers in the refrigerator for up to 5 days.
15. This can be made in advance and will keep in the freezer uncooked for up to 3 months. Defrost and bake as directed and serve with Hollandaise sauce.

**Feel free to use a prepared packet for the Hollandaise sauce instead of making it from scratch.*