

Cajun Eggs Benedict

Rose Product used: Pork Tenderloin, Smoked Butt

Ingredients for Smoked Pork Butt & Green Onion Hollandaise:

4 egg yolks
1 tbs warm water
8 oz. warm clarified butter
1/4 cup ground and cooked Rose Smoked Pork Butt (cook slow in vegetable oil until slightly crispy)
2 tbs sliced green onion
Juice from 1 lemon
2 dashes of tabasco
1 dash of Lea and Perrins Sauce
Salt and pepper to taste

To make the hollandaise:

Make a double boiler using a pot large enough to hold about a gallon of water and a mixing bowl with water coming half way up the sides. Bring to a boil then turn down to a simmer. Place egg yolk mixture into mixing bowl along with lemon juice, and 1 tbs of water.



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Place bowl with egg yolk mixture over hot water bath and proceed to whisk. (As mixture heats remove and place bowl back and forth over water bath in order to prevent curdling of yolks.) Cook yolks until a creamy ribbon like texture is achieved. Remove from heat and drizzle warm clarified butter in slowly until all incorporated. (The mixture at this point should be a mayonnaise-like consistency.) Stir in tabasco & Lea and Perrins sauces. Add the crispy smoked butt and sliced green onions. Reserve in a warm place.

Ingredients for the Bronzed Pork Loin:

1 lb Rose Pork Loin cut into eight
2 oz. medallions
2 tbs Paul Prudomme Blackening Spice
2 tbs Clarified Butter
4 pre-made buttermilk biscuits
8 eggs

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To make the pork loin:

Season pork with blackening spice. Heat up medium sized cast iron skillet on medium high heat for 3-5 minutes. Drizzle meat with clarified butter. Turn off heat on cast iron pan. Place pork medallions into cast iron skillet. Cook until golden brown on each side. Reserve to the side and keep warm. Poach eggs using your favorite method and drain.

To assemble the dish:

Place 2 each of your favorite warm buttermilk Biscuits in the center of a oval or rectangular plate. Place a pork medallion on each of the biscuits. Place an egg on each pork medallion and then top with Smoked Butt Green Onion Hollandaise. Garnish plate with a dusting of blackening spice around the plate, pepperoncini peppers, halved cherry tomatoes and a sprig of fresh cilantro.



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