

# Mother's Day Brunch

May 8, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



*It's a mother's day weekend and I want to share my favorite brunch recipe that will make any mom happy. You can make for mom or wife, family or just for yourself! MY spin on Eggs Benedict will certainly become a brunch favorite!*

Here's how I did it...

- 1 medium onion, peeled – small dice
- 4 large russet or Idaho potatoes, peeled or 3 cups of frozen shredded potatoes
- 2 large eggs
- 2 tablespoons all-purpose flour
- 6 tablespoons vegetable oil

- Salt and pepper to taste
- Any herbs or spices of choice

Preheat oven to 200. Place a nonstick baking sheets in oven. Using box grater or food processor coarsely grate potatoes, place in a bowl and rinse really well and then strain. You can also use frozen shredded potatoes. While potatoes are straining grab a skillet bring to medium heat, coat bottom with a little oil. When hot add onions and a caramelize. In large mixing bowl, lightly beat eggs, then whisk in flour. Press potatoes to extract as much liquid as possible, then add to egg/flour mixture. Once onions cool down add and mix very well. Season with salt and freshly ground black pepper. Feel free to add any herbs, spices that you have at home to personalize your dish. Using wooden spoon or hands, mix well, but do not overwork. In heavy-bottomed, 12-inch skillet over moderately high heat, heat 1 tablespoon oil and 1 tablespoon butter until hot but not smoking. Drop 4 - 1/4-cup portions of potato mixture into pan and flatten with spatula to form four 3-inch pancakes. Fry until bottoms are golden-brown, 4 to 5 minutes, then turn over and fry until golden-brown and crisp, an additional 4 to 5 minutes. Transfer to paper towels to drain, season immediately with salt and pepper. Keep warm on baking sheet in oven while finishing up.

To top my potato pancakes I made a poached egg, but you can make your favorite style egg and top with my smoky hollandaise sauce... Here's my recipe:

- 4 egg yolks
- 1 tablespoon freshly squeezed lemon juice
- 1/2 cup unsalted butter, melted (1 stick)
- Pinch smoke paprika
- Pinch salt

Vigorously whisk the egg yolks and lemon juice together in a stainless steel bowl and until the mixture is thickened and doubled in volume. Place the bowl over a saucepan containing barely simmering water (or use a double boiler,) the water in the pot should not touch the bottom of the bowl. Continue to whisk rapidly. Be careful not to let the eggs get too hot or they will scramble. Heat should be low and water should only be a simmer. Slowly drizzle in the melted butter and continue to whisk until the sauce is thickened and doubled in volume. Remove from heat, whisk in smoked paprika and salt whisk and taste. At this point you can add any heat source of your choice to spike it up even further. Cayenne pepper is good too. Cover and place in a warm spot

until ready to use for the eggs benedict. If the sauce gets too thick, whisk in a few drops of warm water before serving.

Once done... Grab your potato pancakes, top with your egg of choice. Drizzle creamy hollandaise, and I always top off with a little fresh cracked pepper.

Serves 2 - Enjoy!!