

Eggs Alaskan Casserole

Serves 6 to 8

Ingredients:

Olive-oil cooking spray
1/2 lb. Smoked salmon – chopped (or ham)
4 English muffins, split and cut into 1-inch pieces
4 large eggs
1 cup half and half
1 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon kosher salt
Dash fresh ground black pepper
Dash paprika
2 large egg yolks
1/4 cup heavy whipping cream
1 Tablespoon lemon juice
1 teaspoon Dijon mustard
1/4 cup melted butter
Salt and pepper to taste
Fresh chopped parsley for garnish



Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Place half of the salmon in bottom of dish. Top with English muffins. Follow with remaining salmon.
3. In a large bowl, whisk together the eggs, half and half, onion powder, garlic powder, kosher salt, and black pepper. Pour evenly over top of casserole. Sprinkle casserole evenly with paprika.
4. Cover baking dish with oven proof lid or foil and refrigerate overnight.
5. Preheat oven to 350 degrees.
6. Remove baking dish from refrigerator and let stand 30 minutes.
7. Transfer baking dish to oven and bake covered for 30 minutes.
8. Uncover and continue baking for 30 minutes longer or until the center is done.
9. While baking casserole, make the sauce: In a double boiler or medium (metal or glass) bowl over simmering water (don't let bowl touch water), constantly whisk together egg yolks, heavy cream, lemon juice, mustard, melted butter, and salt and pepper to taste. Continue whisking until sauce is thickened. (If sauce stands too long and gets too thick, add a bit of hot water to thin out as needed.)
10. Spoon sauce over casserole and sprinkle with fresh parsley.

Recipe was modified from original source: Chew Out Loud, adapted from Taste of Home

<http://www.chewoutloud.com/2012/12/28/eggs-benedict-casserole/>

Eggs Alaskan Casserole

Serves 3 to 5

Ingredients:

Olive-oil cooking spray
1/4 lb. Smoked salmon – chopped (or ham)
2 English muffins, split and cut into 1-inch pieces
2 large eggs
1/2 cups half and half
1/2 teaspoon onion powder
1/4 teaspoon garlic powder
1/4 teaspoon kosher salt
Dash fresh ground black pepper
Dash paprika
1 large egg yolks
2 Tablespoons cup heavy whipping cream
1/2 Tablespoon lemon juice
1/2 teaspoon Dijon mustard
2 Tablespoons cup melted butter
Salt and pepper to taste
Fresh chopped parsley for garnish



Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Place half of the salmon in bottom of dish. Top with English muffins. Follow with remaining salmon.
3. In a large bowl, whisk together the eggs, half and half, onion powder, garlic powder, kosher salt, and black pepper. Pour evenly over top of casserole. Sprinkle casserole evenly with paprika.
4. Cover baking dish with oven proof lid or foil and refrigerate overnight.
5. Preheat oven to 350 degrees.
6. Remove baking dish from refrigerator and let stand 30 minutes.
7. Transfer baking dish to oven and bake covered for 30 minutes.
8. Uncover and continue baking for 30 minutes longer or until the center is done.
9. While baking casserole, make the sauce: In a double boiler or medium (metal or glass) bowl over simmering water (don't let bowl touch water), constantly whisk together egg yolks, heavy cream, lemon juice, mustard, melted butter, and salt and pepper to taste. Continue whisking until sauce is thickened. (If sauce stands too long and gets too thick, add a bit of hot water to thin out as needed.)
10. Spoon sauce over casserole and sprinkle with fresh parsley.

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