



FRIED OYSTER EGGS BENEDICT

From Executive Chef Scott Serpas of Serpas True Food

- 4 egg yolks
- 1 teaspoon white vinegar
- 2 teaspoons water
- 1 teaspoon Crystal hot sauce
- ¾ cup clarified butter
- Salt to taste
- 1 English muffin (cut in half)
- Hollandaise

1. In a stainless steel bowl, combine yolks, vinegar, water, and hot sauce.
2. Whisk these ingredients over a double boiler, pulling bowl off and on the hot steam to ensure the eggs don't get scrambled. You are looking for a ribbon-like consistency.
3. Once you have reached this consistency, pull the bowl from steam. Place bowl on a table and slowly start to whisk in the clarified butter. Adjust seasoning and set aside in warm place.

Oyster Preparation

- ½ cup seasoned corn flour
- 6 select Gulf oysters
- Oil for frying

1. Dredge oysters through corn flour and shake off excess flour.
2. Fry oysters at 350 degrees for approximately 45 seconds to 1 minute.

Chile Cream Spinach

- ½ yellow onion, thinly sliced
- 1 tablespoon olive oil

- ½ teaspoon minced garlic
- 8 ounces fresh spinach
- 2 tablespoons cream
- 3 ounces cream cheese, at room temperature
- 1 teaspoon New Mexican chile powder
- 1 teaspoon smoked paprika
- 2 teaspoons salt

1. Sweat onions in olive oil until translucent. Add garlic and spinach and cook until wilted.
2. Add cream and cream cheese. Remove from the heat and mix in spices and salt.

Poached Eggs

- White vinegar
- 2 eggs

1. In a small pot of water, add 3 tablespoons white vinegar for every 1 quart of water.
2. Bring water to a simmer. Turn heat down, just below simmer.
3. Crack eggs slowly into hot water.
4. Let the eggs poach for 2 to 3 minutes.
5. They will start to rise to the top.
6. With a slotted spoon, scoop eggs from water and let them drain on a towel.

To Assemble

- Butter
- Crystal hot sauce
- Chives to garnish

1. Butter English muffins and toast.
2. Place toasted muffins on plate and add hot chile cream spinach onto muffins.
3. Carefully place poached eggs on spinach (one on top of each muffin with spinach).
4. Spoon hollandaise on top of eggs.
5. Nestle the fried oysters on the side of spinach and eggs.
6. Garnish with a dash of hot sauce and chives on top of the hollandaise.
7. Serve with some tasty grits or hash browns and you're good to go.