



SMOKEHOUSE EGGS BENEDICT

A new twist on Eggs Benedict featuring Rich's Double-Rub Pork Bar-B-Q and Southern Style Biscuit Rounds.

Yield: 4 servings

INGREDIENTS

8 oz	RICH'S HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067)
4 Each	Poached eggs
1 Pinch	Chopped Parsley
1 C	Prepared hollandaise
2 Each	RICH'S SOUTHERN STYLE BISCUIT DOUGH ROUND (#08405)

DIRECTIONS

- 1 Prepare the biscuits per the directions provided on the case.
- 2 Heat pork to an internal temperature of 165-degrees F in the oven, microwave or other preferred method.
- 3 To assemble the eggs benedict, top each biscuit half with 2 oz of pork. Put a poached egg on top of the pork and then pour 1-2oz of hollandaise over the egg.
- 4 Sprinkle some parsley over it all and serve at once.

