



Cornbread Creole Crab Cake Benedict

Featuring

Chef Pierre®

Cornbread

A poached egg on a toasted cornbread with crab cake, topped with Creole hollandaise sauce.

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Ingredients Yield: 1 serving

- 1 portioned slice #08281 Chef Pierre® Cornbread 12"x16" Pre-cut 30-Slice Sweet Style*
- 2 (2 oz. each) Crab cakes, prepared
- 2 Eggs, poached
- 1/4 C Hollandaise sauce
- 1/8 tsp Creole seasoning
- 1/4 C Dash hot sauce
- 1/2 C Diced tomato
- 1/2 tsp Parsley, chopped
- Salt & pepper

Assembly

- 1 Cook or heat crab cakes until hot.
- 2 Split cornbread in half crosswise.
- 3 Lightly butter grill or skillet, add cornbread, cut side down and toast until golden.
- 4 Place cornbread, toasted side up, on serving plate; top each half with a crab cake.
- 5 Top each crab cake with a warm poached egg.
- 6 Combine hollandaise sauce, creole seasoning and hot sauce, pour evenly over eggs.
- 7 Sprinkle chopped tomato, parsley, salt and pepper over sauce.

*#08282 Chef Pierre® Cornbread 12"x16" Pre-Cut Slice Jalapeño may be substituted.

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