

Beet Hollandaise Eggs Benedict

We all know that Eggs Benedict isn't something you're going to whip up on a weekday morning before taking the kids to school. The dish requires strategic timing in the preparation of the components so that the poached eggs and creamy hollandaise – along with the toast, asparagus, and avocado – are stacked and served warm, dripping with velvety richness.

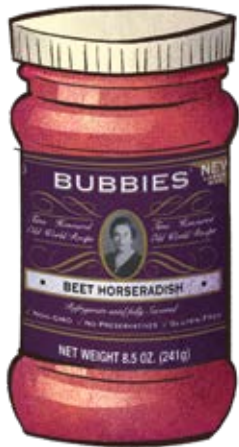
While this is a challenging recipe, the rewards outweigh the risks when you serve this scrumptiously beautiful dish for a weekend brunch.

Get ready for oohs and aahs and Instagram fame.



Ingredients:

- 4 slices Artisan bread – *brushed with olive oil and toasted*
- 1 bunch asparagus (12-15 stalks) – *trimmed*
- 4 slices prosciutto
- 4 eggs – *poached*
- 2 egg yolks
- 1 stick (½ cup) unsalted butter
- 1 tablespoon fresh lemon juice
- 2 tablespoons **Bubbies Beet Horseradish**
- 1 avocado – *mashed with a squeeze of lemon juice*
- 1 tablespoon of vinegar
- 1 tablespoon fresh chives – *chopped*
- Salt and freshly ground pepper



Directions:

1. Heat oven to 400 degrees. Lightly toast bread.
2. Divide asparagus into 4 portions and wrap each with slice of prosciutto around middle of bundle. Place each bundle on a baking sheet pan lined with parchment paper.
3. Brush each bundle of asparagus with olive oil. Sprinkle with salt and freshly ground pepper. Cook for about 10 minutes until prosciutto is crispy and asparagus is cooked.
4. Fill a large saucepan half full of water. Add 1 tablespoon vinegar and bring to simmer for poached eggs.
5. While asparagus is cooking, make hollandaise: In a small pan melt 1 stick butter; set aside. In a medium saucepan heat 2 inches of water until simmering, then reduce heat to low.
6. Place egg yolks in a medium glass bowl. Place bowl over water in medium saucepan. Whisk egg yolks until mixture bubbles at edges, then add lemon juice.
7. Slowly whisk in melted butter until all butter is incorporated. Keep whisking into a nice, smooth, thick sauce. Next, slowly whisk in the beet horseradish. Taste and adjust seasoning with salt and freshly ground pepper; add more lemon juice if necessary.

Serves 4 people • Total Preparation Time 35 minutes

8. Immediately place sauce into a thermos with a lid to keep warm until ready to use. Or leave in bowl and cover with plastic wrap and keep warm. Just don't continue to cook it.

9. In a small bowl mash avocado with a bit of fresh lemon juice, salt, and freshly ground pepper.

10. Now make poached eggs: Crack 1 egg into a small bowl and gently add to simmering water. Continue with remaining eggs. Cook for 3-4 minutes, remove with a slotted spoon and gently set aside on warm plate.

11. To serve: top each toast with avocado mash, then a bundle of asparagus, followed by the egg, and finally a nice drizzle of beet horseradish hollandaise. Garnish with fresh chives, salt, and freshly ground pepper.





Creamy Dill Potato Soup

Nothing pleases me more than filling my kitchen with the aroma of soup simmering on the stove, especially when it reminds me of my beloved Kosher Dill Pickles. Creamy Dill, one of my favorite soup recipes, marries flavor, nourishment, satisfaction and the traditions of diverse cultures. The word “dill” comes from the Old Norse word *dylla*, meaning to soothe or lull. The ancient Romans considered dill to be

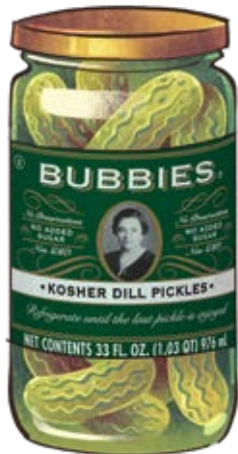
good luck while the Egyptians used it as an aphrodisiac. And today?

I think you'll agree with me that dill means delicious.



Ingredients:

- 2 tablespoons of butter
- 1 medium onion – *halved and sliced*
- 5 cups chicken or vegetable broth
- 5 large **Bubbies Kosher Dill Pickles**,
– *about 2 cups, chopped*
- $\frac{2}{3}$ cup pickle brine
- 4 large potatoes
– *peeled and cut into $\frac{1}{2}$ inch cubes*
- 1 cup sour cream
- Salt and pepper to taste
- Fresh dill to garnish



Directions:

1. Melt butter in a large pot and sauté onion until translucent.
2. Stir in the broth, pickles, pickle brine, and potatoes. Bring to boil, reduce heat, and simmer until potatoes are tender, about 30 minutes.
3. Use an immersion blender, or transfer to a blender, and blend until smooth. Add sour cream and stir until creamy. Add salt and pepper to taste.
4. Garnish with a pickle slice and some fresh dill.



Serves 4-6 people • Total Preparation Time 45 minutes





Pickled Whiskey Sour

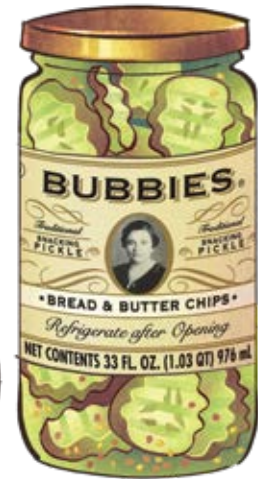
Cocktail historians agree that the first time a recipe for a whiskey sour appeared in print was in “The Bartender’s Guide” written by Jerry Thomas and published in 1862. Made with just three ingredients – spirits, sweetener, and a citrus component – the basic whiskey sour combination is still delicious 150 years later. One day as I was getting out the shaker to make this classic cocktail, it struck me. It’s a whiskey sour...it should be made with pickle brine! I think Jerry would approve.

Ingredients:

- 3 ounces (2 shots) whiskey (1 shot = 1.5 ounces)
- 1 ounce simple syrup
- $\frac{3}{4}$ ounce **Bubbies Bread and Butter Pickle** brine
- Meyer lemon wedge for garnish

Directions:

1. Place all liquid ingredients in a cocktail shaker. Fill with ice and shake.
2. Press lemon wedge around inside of a cocktail glass.
3. Strain liquid into glass and garnish with lemon wedge.



Makes 1 cocktail • Total Preparation Time 5 minutes