



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.