

Scrambled Egg Breakfast Boat

Prep time: 30 min. Cook time: 30 min. Total time: 1hr
Serves: 4

What a great way to serve breakfast for about 4 people. With the crispy bacon and the scrambled eggs topped with a delicious creamy hollandaise sauce and melted cheese. It even comes with the toast built right in. It makes for a great way to start the day or to end a busy evening for the ones that like breakfast for supper.



1 (450g) loaf of French bread
3 ½ Tbsp. butter, divided
2 cloves garlic, minced
6 slices bacon, chopped & rendered
1 cup grated cheddar cheese, divided
1 Tsp. dried parsley
½ Tsp. dried oregano

Dijon Infused Hollandaise sauce (easy method):

- 3 egg yolks
- 1 Tbsp. freshly squeezed lemon juice
- ½ Tsp. Dijon mustard
- ¼ Tsp. salt
- Pinch of white pepper
- Pinch of cayenne pepper (optional)
- ½ cup melted unsalted butter (omit salt if using salted butter)

Scrambled eggs:

- 6 eggs, whisked
- ¼ cup chopped mushrooms
- ¼ cup diced green pepper
- 1 green onion, chopped
- Dash of salt & black pepper

Preheat oven to 350°F. Line a baking sheet, long enough for the bread, with tinfoil. In a small saucepan, over medium low heat, add 3 Tbsp. butter and melt. Add minced garlic and cook until fragrant, about 1 minute. Remove from heat. Cut the middle, lengthwise and about 2" deep, out of the bread to make a boat. Use the scrap bread for bread crumbs or croutons. Brush the inside of the bread with the garlic butter and place on the baking sheet. Place in the oven and bake for about 8-10 minutes. While the bread is in the oven, chop and render the bacon in a medium size sauté pan over medium heat. Remove the bread from the oven and turn heat up to 450°F. Once the

bacon is crispy, remove from pan into a small bowl lined with paper towel. Set aside. In a blender, add all ingredients for the hollandaise sauce except for the butter. In a small saucepan, over medium low heat, add ½ cup of butter and melt until hot. Pour butter into a small glass measuring cup or a dish that is pourable. Turn the blender on to medium speed for about 20 seconds to combine the egg yolk mixture. Turn the speed down to low and with the blender running, slowly drizzle the butter through the small hole in the top of the lid. The sauce will thicken as the butter is added. Once all butter is added, turn the blender off and pour sauce into a small bowl. Set aside. Remove all but about 1Tsp. of bacon grease from pan and place back over med. low heat. Add ½ Tbsp. butter and mushrooms. Cook until slightly browned. Add green pepper and sauté for about 1 minute to soften. Add in the whisked eggs. Using a spatula, move the eggs around in the pan breaking them up. Once the eggs are almost cooked, add the green onion and a dash of salt and pepper. Remove from heat. To build the boat, start with ½ cup cheddar cheese on the bottom. Add half of the hollandaise sauce then half of the crispy bacon. Add in all the scrambled eggs then top with remaining bacon, sauce and cheddar cheese. Sprinkle with parsley and oregano and place back in the oven for about 10 minutes or until top is slightly browned. Remove from oven and cut into thick slices. Serve immediately.

Please note: This dish does not reheat well so it is best eaten when made.

Author: Sharon
Irish Ivy Kitchen

For any questions or comments please send an email to sharon@irishivykitchen.com