

# INDIA HICKS AN ENTERTAINING STORY



FOREWORD BY BROOKE SHIELDS

RIZZOLI  
NEW YORK



# EGGS BENEDICT WITH SMOKED SALMON

Serves 1

## *Ingredients*

1 English muffin

Butter

Baby spinach, fresh or slightly wilted with boiling water and drained

Smoked salmon

Lemon

2 eggs, as fresh as possible

Salt and freshly ground black pepper

Homemade or store-bought hollandaise sauce

## *Directions*

1. Toast the muffin and spread each side with butter.
2. Put a small handful of baby spinach on top of each muffin half. Then place a good serving of smoked salmon on top of the spinach.
3. Squeeze some lemon juice on the salmon.
4. Poach your eggs to however you like them.
5. Place the poached eggs on top of the smoked salmon and season with salt and freshly ground black pepper.
6. Drizzle each egg with as much hollandaise sauce as you like. This can be cold or slightly warmed.