SUNNYVALE BENEDICT

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- 5 ea Butterball Turkey Breakfast Sausage Patties, hot and cut in half
- 3 ea 4 inch tostadas
- 6 sl Fresh avocado
- 3 ea Eggs, hard-cooked and sliced
- 6 oz Spicy hollandaise
- 3 Tbsp Green onions, bias cut thin
- 1 Tbsp Pico de gallo

SPICY HOLLANDAISE

- 8 oz Butter, unsalted
- 1/2 cup Water
- 1 tsp Chili, powder
- 1/2 tsp Salt
- 2 tsp Cholula sauce
- 4 ea Large egg yolks
- 2 1/2 Tbsp Fresh lime juice
- 1/2 tsp Black pepper
- 1 to 2 ea Jalapecos, chopped
- 1/4 cup Cilantro leaves, chopped

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1. Arrange the tostadas on a platter.
2. Shingle 3 halves of sausage patties on each tostada.
3. Arrange 2 slices of avocado over the sausage patties on each tostada.
4. Place a sliced egg on each pair of avocado slices.
5. Top each egg with 2 oz of Spicy Hollandaise and garnish with a sprinkle of bias-cut green onions.
6. Top with 2 ounces of pico de gallo.

TO PREPARE THE SPICY HOLLANDAISE

7. In a small saucepan, melt the butter and hold it very hot, butter must be heated just prior to adding it

to the blender.

8. Combine the water, chili powder, salt and Cholula sauce and bring to a boil. Do not evaporate too much, 1/2 cup of liquid must be maintained.
9. Combine the egg yolks and lime juice in a blender and blend for 2 seconds. With the blender on, slowly add the seasoned boiling water.
10. Slowly add the hot, melted butter to the blending egg yolks and hot water.
11. Add the black pepper and adjust the salt.
12. Add the chopped jalapecos and chopped cilantro and blend for 3 seconds.
13. Hold in a double boiler over low to medium heat until served.

ADDITIONAL INFORMATION

Ingredients	• 1 Tbsp Pico de gallo, • 1 to 2 ea Jalapecos, chopped, • 1/2 cup Water, • 1/2 tsp Black pepper, • 1/4 cup Cilantro leaves, chopped, • 2 1/2 Tbsp Fresh lime juice, • 2 tsp Cholula sauce, • 3 ea 4 inch tostadas, • 3 ea Eggs, hard-cooked and sliced, • 3 Tbsp Green onions, bias cut thin, • 4 ea Large egg yolks, • 5 ea Butterball Turkey Breakfast Sausage Patties, hot and cut in half, • 6 oz Spicy hollandaise, • 6 sl Fresh avocado, • 8 oz Butter, unsalted, 1 tsp Chili powder, 1/2 tsp Salt, SPICY HOLLANDAISE, SUNNYVALE BENEDICT
Course	Breakfast, Brunch
Cuisine	American
Serving Size	4