

Castroville Eggs

A Martine Inn Signature Dish :: martineinn.com

Serves 8

30 Minute preparation time

Double boiler

Ingredients:

English muffins – split and toasted

Eggs

Hot water for poaching eggs (Adding a splash of vinegar to the water will keep the eggs from spreading)

1 ½ c shredded cheese of your choice (a white cheese is recommended)

2 ½ c chopped artichoke hearts (packed in water, not marinated)

Sauce Ingredients:

4 c cream or ½ & ½

½ tsp salt

¼ tsp white pepper

¼ c chopped green onions

¼ c diced pimentos

2 tsp cornstarch diluted with 2 tsp water

Preparation:

Mix sauce ingredients in top pan of double boiler. Heat through and add cheese. Heat until cheese melts. Add artichoke hearts. Keep warm in double boiler.

Presentation:

Poach eggs. Place one on each half of English muffin. Ladle sauce over eggs. Garnish with edible flower, parsley or paprika.