

HOLIDAY ENGLISH MUFFINS

Serves 4

MUFFINS:

4 English muffins, split, toasted and buttered
1 pound deli smoked turkey (or)
deli Parmesan pesto ham (sliced thin)
8 slices smoked Gruyere cheese
4 poached eggs

HOLIDAY BERRY SAUCE:

Butter
1/2 cup raspberry dressing
2 tablespoons red wine
1/8 cup sweet zesty mustard
3 tablespoons cranberry chutney
2 tablespoons sugar
3 egg yolks, beaten

Arrange a hot toasted muffin half on each heated serving plate; top each muffin half with 4 ounces of turkey or ham, 2 slices of cheese over meat, and center a poached egg on top of cheese.

Spoon Holiday Berry Sauce over egg. Serve at once.

Butter the sides and bottom of saucepan. Combine first 5 ingredients in saucepan and whisk until smooth.

Spoon 1/2 cup raspberry mixture into egg yolks and mix well until blended. Pour egg mixture back into raspberry mixture and mix well.

Place saucepan onto stove and cook over very low heat, stirring constantly until mixture thickens or starts to boil. Serve over Holiday English Muffins.

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