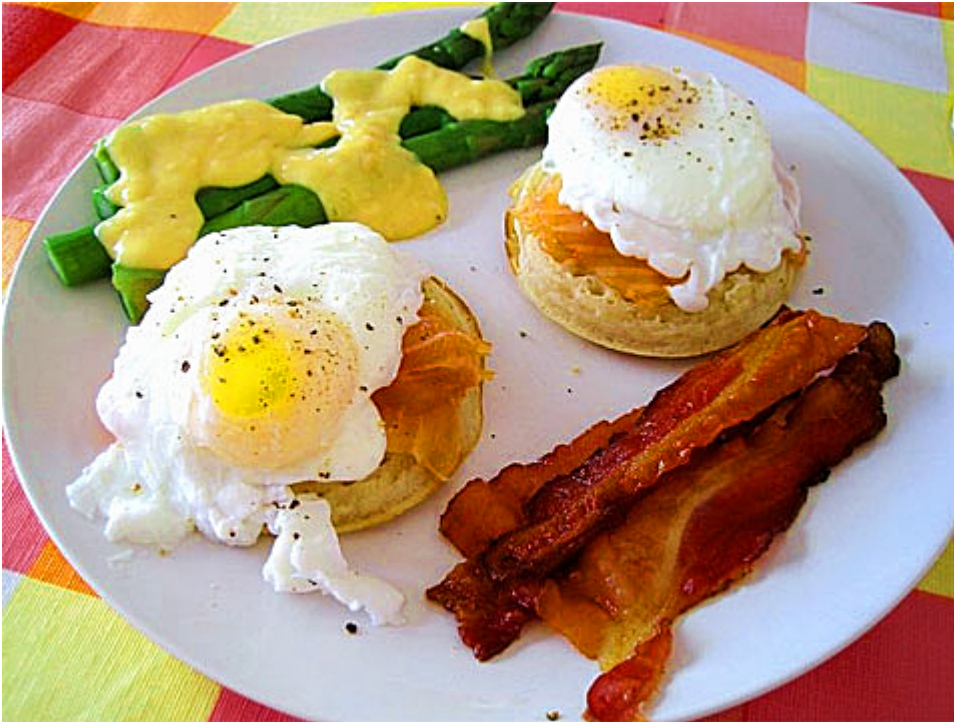


Norwegian Eggs (Salmon)



Easy and Delicious
Mother's Day Brunch!

Notes: This was for Mother's day. I didn't have any but, I heard it was delicious. The smoked salmon came from a local gourmet food store in North York. It's the best I have ever had.

Ingredients :

- 2 Organic Eggs
- 4 slices of smoked salmon
- 2 toasted crumpets
- 1 TBS of chive cream cheese
- 1/2 cup of shredded strong cheddar cheese
- Bacon
- Garlic
- Flour
- Butter
- Asparagus

Instructions:

1. Cook bacon.
2. Steam asparagus.
3. Make the cheese sauce - roux and then add milk, garlic and cheese.
4. Toast crumpets and spread on chive cream cheese.
5. Poach eggs - crack eggs into 2 separate bowls. Bring 1 quart of water to 200 degrees , add vinegar swirl and gently add 1 egg at a time and cook for 3 minutes.

