



## **Crispy Fried Oyster Eggs Benedict made with Osprey Point Wild Oysters™**

### **INGREDIENTS**

8 each	Osprey Point Oysters, shucked
1 cup	All Purpose Flour
6 large	Eggs
2 cups	Panko Crumbs
2 tbsp	White Vinegar
2 each	English Muffins, sliced horizontally
4 tbsp	Butter
1 (5oz) box	Baby Kale
to taste	Salt & Pepper
1 cup	Hollandaise Sauce, warm
1 tbsp	Fresh Dill, chopped

### **PREPARATION:**

Place flour, 2 eggs (beaten) and panko crumbs into 3 separate bowls; coat each oyster in flour, dip into egg and then coat in panko crumbs, set onto a plate. Bring a large pot of water to a boil; add vinegar.

Toast English muffins and place onto four plates.

Melt 2 tbsp butter in a medium sauté pan; add baby kale, season with salt & pepper and cook stirring occasionally until wilted (2-3 minutes). Place wilted kale onto each English muffin.

Gently crack the remaining 4 eggs into the water and poach to desired doneness.

Using the same pan as the kale; heat the remaining 2 tbsp of butter and fry oysters until breading is golden and crispy. Remove oysters from the pan and place onto kale.

Remove eggs from poaching water, draining off excess water and place one egg on each English muffin.

Top with hollandaise sauce & dill and serve hot with your favourite side dish.