



Foxy Brown

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Foxy Brown's Benedict:

Crab Cakes (8 – 2oz Crab Cakes)

- 1lb lump crab meat
- ¾ cup mayonnaise
- ½ cup panko bread crumb
- ½ tablespoon old bay seasoning
- 2 tablespoon chopped parsley

Gently mix all ingredients excluding the crab in a medium sized mixing bowl, once well mixed gently fold in the crab until incorporated, refrigerate and allow to sit for 15-30 minutes before forming crab cakes.

Once crab mixture is bound form into 8 cakes about the size of your palm. In a hot pan place crab cake and cook for 3-4 minutes each side (until golden brown). Set aside.

→ to sub spinach, sauté a half cup in spinach, set aside

Hollandaise Sauce

- 8 eggs yolks
- 2lbs melted butter (warm, too hot and the sauce will break)
- 1 tablespoon lemon juice
- Cayenne pepper to taste
- White pepper to taste

In a medium bowl place egg yolks, blend with hand mixer or whisk. While still mixing, slowly add melted butter. The sauce should begin to thicken, once butter is incorporated add seasoning to taste and lemon juice.

Poached Eggs

- 8 eggs
- 3 tablespoons white vinegar
- 16 cups water

In a large pot bring water to a boil, add white vinegar. Once water has boiled, reduce the heat to low and stir the water in a circular motion to create a "whirlpool". Gently drop 1-2 eggs in at a time and cook each egg for 4-5 minutes. Use a slotted spoon to retrieve eggs from water.

To assemble toast English Muffins to liking, place crab cake on top of muffins, gently place egg over the crab cake and spoon