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# King Crab Eggs Benedict

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Wednesday, 15 October 2008

A few months ago, I walked into a little diner in Los Altos with a group of friends. The diner had a very eclectic breakfast menu. The top item on the breakfast page was "Crab Eggs Benedict". This twist doesn't change much, but uses fresh King Crab in place of packaged Lump Crab. As a side note ... this isn't healthy.

## Ingredients

1/3 Pound King Crab (One small leg)

4 Eggs

1 Lemon

1 English Muffin

1 Dash Nutmeg

1 Teaspoon Salt

4 Tablespoons Water

2 Tablespoons Butter

## Steps

- In a double boiler, combine two egg yolks, juice from lemon, nutmeg, salt, water and butter to create Hollandaise Sauce. Whisk together until thick and smooth. Set aside.
- Split english muffin. Toast and set aside.
- Steam King Crab until thoroughly heated and cooked. (Note: I did this step in the lower half of the double boiler)
- Separate crab meat from shell. Discard shell, save meat.
- Poach two eggs.
- Assemble by topping muffin with crab, egg and hollandaise sauce.