

Eggs St Patrick (aka Irish Eggs Benedict)

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/st-patrick-day-recipe-irish-apple-cake>

Ingredients:

- 1/2 cup unsalted butter
- 3 egg yolks
- 2 tablespoons lemon juice fresh-squeezed
- 1/2 teaspoon Dijon mustard
- dash cayenne
- salt
- pepper
- 1 baking potato large, grated, ~1 cup
- 1 cup mashed potatoes leftover
- 1 cup flour
- 2 green onions thinly sliced
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup buttermilk
- 2 tablespoons butter
- 2 tablespoons butter
- 6 cups baby spinach
- salt
- pepper
- 8 eggs
- 2 teaspoons white vinegar
- 1/2 pound smoked salmon
- paprika or snipped chives (for garnish, optional)

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 52 grams

3. Cholesterol: 695 milligrams
 4. Fat: 55 grams
 5. Fiber: 7 grams
 6. Protein: 36 grams
 7. SaturatedFat: 29 grams
 8. Sodium: 2230 milligrams
 9. Sugar: 6 grams
-

Thank you for visiting our website. Hope you enjoy Eggs St Patrick (aka Irish Eggs Benedict) above. You can see more 17 st patrick day recipe irish apple cake You must try them! to get more great cooking ideas.