



Carol Bartholomew and Suzi Weston

Breakfast Beef Oscar

by Carol Bartholomew



Ingredients

- 4 tenderloin beef steaks, cut 1/2-inch thick
- 1/2 teaspoon garlic salt
- Dash pepper
- 4 hash brown patties
- 1 package Bearnaise Sauce mix (0.9 oz)
- 1 cup milk
- 6 tablespoons butter, divided
- 2 English muffins, halved
- 4 large eggs
- 2 tablespoons white vinegar
- 4 asparagus spears
- Garnishes (optional) parsley/tarragon sprigs or strawberry flowers

Directions

1. Rub tenderloin steaks with garlic salt and pepper; set aside.
2. Preheat oven and bake hash brown patties according to package instructions.
3. In double boiler, prepare Bearnaise sauce mix with milk and 4 tablespoons butter; keep warm.
4. Grill steaks on flat griddle for 3 minutes on each side. Meanwhile, in 12-inch fry pan; poach eggs by simmering in hot water and 2 tablespoons white vinegar until soft-poached. Drain poached eggs on paper towels.
5. Toast English muffins and spread with 2 tablespoons butter; place on warm platter.
6. Steam asparagus spears for 1 minute in covered 1-quart steamer saucepan.
7. To assemble, layer ingredients as follows: toasted and buttered muffin, steak, poached egg, Bernaise sauce, and top with asparagus spear. Serve with hashbrown patties on the side. Garnish as desired.

Serves 4