

♥ recipes worth sharing

Goldenrod EGGS



Description:

Creamy white sauce filled with tender chopped egg whites and served over warm toast, then topped with finely crumbled egg yolks for their signature golden finish. This old-fashioned comfort food has been a family favorite for generations and makes a simple, satisfying breakfast, lunch, or light supper.



PREP TIME
15 min



COOK TIME
10 min



TOTAL TIME
25 min



YIELD
4 servings

INGREDIENTS

Eggs

- 6 hard-boiled eggs

White Sauce

- 4 tablespoons butter
- 4 tablespoons all-purpose flour
- 2 cups milk
- Salt and pepper, to taste

For Serving

- 4 slices toast

RHINO TIP



Take your time when adding the milk and whisk continuously. A smooth white sauce is the key to creamy Goldenrod Eggs, and keeping the roux from browning preserves the classic color and flavor.

STEP-BY-STEP INSTRUCTIONS



1 Prepare the eggs.

Peel the hard-boiled eggs and cut them in half. Separate the yolks from the whites. Chop the egg whites and set aside. Mash or finely crumble the yolks and reserve for topping.



2 Make the roux.

In a medium saucepan over medium heat, melt the butter. Whisk in the flour and cook for 1–2 minutes, stirring constantly. Do not allow the mixture to brown.



3 Prepare the white sauce.

Gradually whisk in the milk until smooth. Season with salt and pepper to taste. Cook, stirring frequently, until the sauce thickens.



4 Add the egg whites.

Stir the chopped egg whites into the sauce and heat through.



5 Toast the bread.

Toast the bread to your desired level of crispness and place the slices on serving plates.



6 Assemble and serve.

Spoon the creamy egg mixture over the toast and sprinkle the reserved egg yolks over the top. Serve immediately.

TIPS & VARIATIONS

1. Add Peas

Stir in ½ cup of cooked peas for extra color and a touch of sweetness.



2. Creamier Sauce

Substitute ½ cup of the milk with half-and-half for a richer texture.



3. Serve on Biscuits

Spoon the egg mixture over split biscuits instead of toast for a heartier meal.



4. Add Fresh Herbs

Sprinkle with chopped chives or parsley for a fresh finish.



5. Make It a Meal

Serve with bacon, sausage, or fresh fruit for a complete breakfast.



Family favorites, one recipe at a time.

