

Thanksgiving Stuffing Eggs Benedict

Directions:

Place the leftover stuffing in a large bowl, breaking up any big pieces. Gently whisk 1 egg before adding it to the stuffing and mixing until it is evenly moist. Stir in the cheese.

With your hands, section off 1/3 cup of the stuffing mix, shaping it into a patty about 3 inches wide and $\frac{1}{2}$ an inch thick. Repeat until the mixture is gone (should make approximately 5-6 patties).

Heat 2 tablespoons of olive oil in a medium-sized skillet over medium heat. Fry the cakes in the pan until lightly crispy on the outside and heated through to the center, about 2-3 minutes each side. Transfer the cakes to a paper towel lined plate and cover to keep warm while you prepare the eggs.

In a separate medium skillet heat the remaining $\frac{1}{2}$ tablespoon of oil over medium heat. Fry the eggs until the yolk is nearly set, about 2 minutes each side; or poach the eggs if you prefer. Top the cakes with fresh chives and gravy before you place the finished eggs on top. Salt and pepper to taste and enjoy!