



The sauce is Hollandaise . . . the salt is Morton. Start with ham and a poached egg on a toasted English Muffin. Good healthy fare . . . but it isn't Eggs Benedict. The magic comes with the Hollandaise Sauce—light and smooth and kissed with lemon tartness. ✕ Another secret in great egg cookery is Morton Salt. ✕ There are several fine brands of Hollandaise Sauce—but there is only one Morton Salt. *When it rains it pours.*



iodized or Plain