

Smoked Salmon and Poached Egg on toasted crusty bread topped [Linda's Hot Stuff Pepper Jelly](#)

Ingredients:

- 2: Slices of smoked salmon
- 1: Egg
- 1: Slice of fresh crusty bread of choice
- 1: Tbsp: [Linda's Hot Stuff Pepper Jelly](#)
- 1: Tbsp: Butter
- 1: Tbsp: Malt vinegar



Method:

Boil 3" water in pan. Once the water is boiling add in the vinegar. With the handle of a long spoon make whirlpool in the water and then crack the egg into the water.

The whirlpool and the vinegar help keep the egg together. Poach the egg for 4 mins.

Toast the bread until golden on both sides.

Butter one side and spread the pepper jelly on one side also. Place both slices of smoked salmon on top.

Once your egg is poached remove from the water and drain any excess water off and place on the salmon. Open the egg slightly so the yoke streams over the salmon.

