

HOLLANDAISE SAUCE

INGREDIENTS

3 Egg yolks
2T Lemon Juice
1/4 t Salt
1/2 C Butter or Margarine
Cayenne Pepper

COOKING INSTRUCTIONS

- 1** Heat butter or margarine in a small pan until bubbly but do not burn
- 2** Place all remaining ingredients into a food processor
- 3** Blend at high speed for 2-3 minutes
- 4** Thru the tube at the top of the blender slowly pour in melted butter or margarine while blender is still going at high speed
- 5** When the flow stops don't try to scrape out what remains in the pan
- 6** May be stored in the refrigerator for 2-3 days
- 7** Re-heat using a double boiler with the water just simmering not boiling

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