

EASY HOLLANDAISE SAUCE



This recipe is not mine, but it's my go-to when spring asparagus comes into season or my family requests Eggs Benedict for a special breakfast. When I mentioned it here at our Isabella office, everyone thought they could never make Hollandaise sauce. But you can! And given all the holidays coming up, it seemed like a good time to share this!

Place the Following in Your Blender:

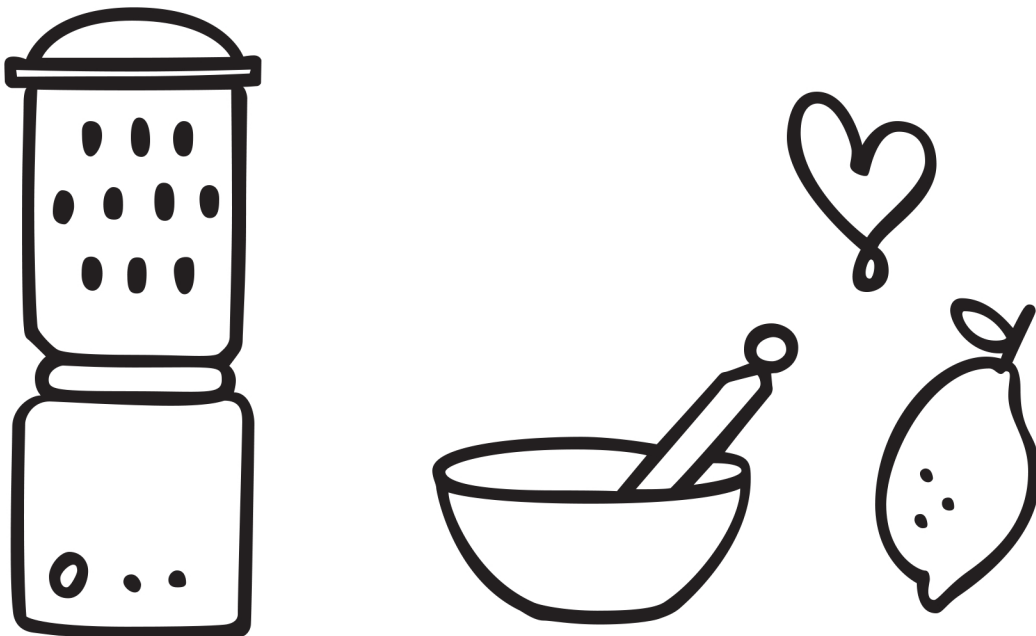
3 egg yolks

2 tablespoons lemon juice

¼ teaspoon salt

A pinch of cayenne

- 1) Melt 1 stick of butter (½ cup) either in a small pot or in the microwave.
- 2) Turn the blender on high for a few seconds to mix the egg yolks, lemon juice, salt, and cayenne. If your blender top has a removable center, remove that. If not, remove the top and blend on medium speed while pouring in the melted butter in a steady stream. Once all the butter has been poured in, turn off the blender, and your hollandaise is ready! Serve right away!



Adapted from The Joy of Cooking by Irma S. Rombauer and Marion Rombauer Becker.

