

Hollandaise Sauce

Ingredients

- 1/2 cup butter, divided into 3 pieces
- 2 egg yolks
- 1 Tbsp lemon juice
- 1/4 tsp salt
- 1 Tbsp hot water

Instructions

1. Place 1 piece of butter in a china bowl along with the yolks of 2 eggs and 1 Tbsp of lemon juice.
2. Set the bowl over boiling water and cook, stirring constantly.
3. When the first piece of butter is melted, add the second piece; when that melts, add the third.
4. When all the butter is amalgamated with the rest, add 1/4 tsp of salt and 1 Tbsp of hot water and blend.
5. This sauce can be made ahead of time; set in a warm place and stirred up again before using.

Hollandaise Sauce.

$\frac{1}{2}$ cup butter and divide into 3 pieces put 1 piece plus the yolks of 2 eggs and 1 tbsp of lemon juice all together in a china bowl and set over boiling water to cook stirring it all the time. When the butter is melted add the second piece and when it melts the 3rd when all butter is amalgamated with the rest. add $\frac{1}{4}$ tsp of salt and 1 tbsp of hot water and blend. This sauce can be made

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