

QUICK HOLLANDAISE SAUCE



1 stick butter
3 egg yolks
2 T. lemon juice
 $\frac{1}{4}$ t. salt
pinch of cayenne

Heat one stick of butter to bubbling, but do not brown. Into an electric blender put three egg yolks, two tablespoons lemon juice, a quarter teaspoon salt and a pinch of cayenne. Turn motor on low speed and add hot butter gradually. Blend about fifteen seconds, or until sauce is thickened and smooth.