

EASY HOLLANDAISE SAUCE



Ingredients:

4	Large	Egg yolks
½	Teaspoon	Salt
¼	Teaspoon	Mustard powder
2	Tablespoons	Lemon juice
½	Cup	Butter, melted

Directions:

1. Whisk lemon juice into melted butter. Set aside
2. Place egg yolks, salt, and mustard powder into blender. Cover and blend until smooth.
3. With blender running, drizzle butter/lemon juice until combined. Transfer to a small saucepan and gently heat on low, stirring constantly, for 2 minutes.

Traditionally served with Eggs Benedict, it's also great over just poached eggs, roasted asparagus or ham croquettes.