

Easy Blender Hollandaise Sauce



Source: Bob and Robin Young
Recipe Source: Russ Terrell, Boise, ID
Yield: 1 cup

Ingredients:

3 Egg Yolks
1 T fresh squeezed Lemon Juice
½ t Sea Salt
⅛ t Cayenne (Optional)
10 T unsalted Butter (If using salted butter, skip the added salt. Bob used the microwave on Defrost for about 1½ minutes 3 times to melt the butter. Came out fine.)

Directions:

Melt the butter slowly in a small pot. Try not to let the butter boil - you want the moisture in the butter to remain there and not steam away. See the note above using a microwave.

Add the egg yolks, lemon juice, salt (if using) and cayenne (if using) into your blender. Blend the egg yolk mixture at a medium to medium-high speed until it lightens in color, about 20 - 30 seconds. The friction generated by the blender blades will heat the yolks a bit. The blending action will also introduce a little air into the mixture, making your Hollandaise a bit lighter.

Once the yolks have lightened in color, turn the blender down to its lowest setting (if you only have one speed on your blender it will still work) and drizzle in the melted butter slowly while the blender is working. Continue to blend for another few seconds after the butter is all incorporated.

Turn off the blender and taste the sauce. It should be buttery, lemony and just slightly salty with a slight bite from the cayenne. Adjust to your liking. (Robin and I added a little more lemon.)

Store until needed in a warm spot, like on or next to your stovetop. Use within an hour or so. Great on eggs, as pictured, or on fresh asparagus.