



Easy Blender Hollandaise Sauce

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Notes: If using Salted Butter, skip the addition of the Sea Salt. Use a microwave to melt the butter - Place on Defrost cycle for 1 1/2 minutes three time. Watch the butter so it does not boil.

Ingredients:

3 lg Egg Yolks
3/4 T Dijon Mustard
1 T Fresh squeezed
Lemon Juice
1 pinch Sea Salt
1/8 t Cayenne Pepper, or
to taste, optional
11 T Butter, unsalted

Start to Finish Time: 15 minutes

Preparation Time: 10 minutes

Yield: 1 c

Categories: Sauces

Description: So easy to make this French Mother Sauce.

Source: Russ Terrell, Boise, ID

Directions -

- 1) Melt the butter in a microwave for about 1 minute. Try not to let the butter boil - you want the moisture in the butter to remain there and not steam away.
- 2) Add the egg yolks, Dijon mustard, 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.
- 3) 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.
- 4) 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.)
- 5) Let stand for 5 minutes and this will allow the sauce to thicken.
- 6) Store until needed in a warm spot, like on or next to your stovetop. Use within an hour or so.

Serving Ideas: Serve with Asparagus or as an Egg Benedict.