

Hollandaise Sauce

written by The Recipe Exchange | April 27, 2021

Ingredients

4 egg yolks
3 1/2 Tbls. lemon juice
1 Tbls. water
1 pinch ground white pepper OR cayenne pepper
1 splash Worcestershire sauce
1 cup melted real butter
1/4 teaspoon salt

Directions

In the top of a double boiler over medium-low heat, whisk together egg yolks, lemon juice, pepper, Worcestershire sauce, and water.

Add the melted butter to egg yolk mixture, 1-2 Tablespoons at a time, while whisking yolks constantly. If mixture gets too thick, add 1 teaspoon of hot water.

Whisk in salt, then remove from heat.