



Easy Hollandaise Sauce

Ingredients:

2 sticks butter, melted

3 eggs

2 T. cornstarch

Juice of 2 lemons

Salt & pepper to taste

Directions:

Beat eggs, butter, lemon juice and cornstarch on high speed until well blended. Transfer to a heavy pot and cook over low heat or in a double boiler until thick.

To thin sauce, hot water may be added 1 tablespoon at a time.