

# Hollandaise Sauce

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**Category:** Sauce

**Servings:** 6

**Rating:** 10

**Source:** Ian Smith

**Description:**

**Ingredients:**

butter, unsalted	1/3 pound
egg yolk	4
lemon	juice
1/2 cayenne pepper	
1/2 salt	

**Instructions:**

Heat the butter in the microwave until melted. Skim the butter fats from the top and cool. Place the egg yolks, lemon juice, cayenne, and salt in a food processor and spin to mix. When the sauce is needed, add the butter to the spinning processor in a thin, steady stream until the sauce has the desired consistency. Adjust the seasonings to taste.