

# Hollandaise Sauce

This version can be made with a blender.

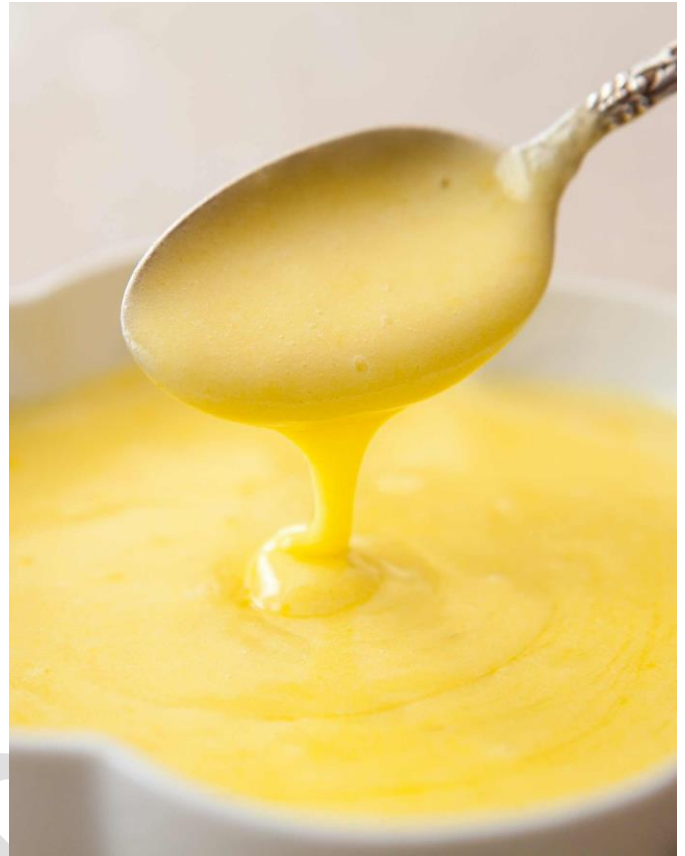
Makes 1 1/2 cups (four servings of Eggs Benedict). It may be prepared up to two days in advance. To reheat, use a double boiler and whisk in hot tap water if necessary to thin.

## Ingredients

- 1 1/4 cups (2 1/2 sticks) unsalted butter
- 2 eggs
- 1/2 lemon
- 1 tsp. water
- 1/2 tsp. kosher salt

## Equipment

- Sauce pan
- Measuring cup with pour spout or lip
- Blender
- Spatula
- Plastic wrap



## Hollandaise Sauce:

<input checked="" type="checkbox"/>	Description	Time (min)
	Cut butter into large pieces into a sauce pan	1
	Heat butter over medium heat until melted and foamy	3
	Pour butter into a spouted measuring cup leaving milk solids in the pot. Discard milk solids.	1
	Squeeze lemon to obtain 1 Tbsp. lemon juice	2
	In a blender, combine 2 egg yolks, lemon juice, and 1 tsp. water	2
	Blend at low speed and slowly add butter	1
	Add 1/2 tsp. kosher salt	1
	Taste and add more lemon juice or salt as needed	1
	Use a spatula to transfer sauce to a glass bowl	1
	Press plastic wrap onto the surface of the sauce to prevent formation of a skin	1
	Thin with a tsp. of hot tap water if necessary to serve	1
	Total	15