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| **Creamy Hollandaise Sauce** |  |

**INGREDIENTS:**

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| 4 egg yolks  1 tablespoons lemon juice  1 pinch ground white pepper  1/8 teaspoon Worcestershire sauce  1 tablespoon water  1 cup butter, melted  1/4 teaspoon salt |  |

**DIRECTIONS:**

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| **1.**  **2.** | Fill the bottom of a double boiler part-way with water. Make sure that water does not touch the top pan. Bring water to a gentle simmer.  In the top of the double boiler, whisk together egg yolks, lemon juice, white pepper, Worcestershire sauce, and 1 tablespoon water. |
| **3.**  **4.**  **5.**  **6.** | Add the melted butter to egg yolk mixture 1 or 2 tablespoons at a time while whisking yolks constantly. If hollandaise begins to get too thick, add a teaspoon or two of hot water.  Continue whisking until all butter is incorporated.  Whisk in salt, then remove from heat.  Place a lid on pan to keep sauce warm until ready to serve. |