

# Hollandaise Sauce (in a blender!)

## Ingredients

- **10 tablespoons** salted butter
- **3** egg yolks
- **2 teaspoons** lemon juice
- **Dash** of cayenne



## Instructions

1. Melt the butter in a spouted measuring cup.
2. Put egg yolks and lemon juice in a blender. If using unsalted butter, add ½ teaspoon salt to it. Blend on medium high speed until the egg yolks lighten, about 30 seconds.
3. Turn blender to lowest setting. **While running, slowly** dribble in the butter. After butter is added, taste for salt and lemon juice, adding more of either if needed.
4. Transfer to a container you can pour it from and keep it warm (not hot) until you're ready to use.
5. Store leftovers in the fridge and warm gently to reuse. If separation occurs, just run it back into the blender and add a little bit more melted butter as above to re-emulsify it.