

# Hollandaise Sauce IV

*Nicki Gillis*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

**Yield: 1 cup**

*2 egg yolks*

*2 tablespoons lemon juice*

*1 stick butter cut into pieces*

In a saucepan over low heat, mix together the egg yolks, lemon juice and butter. Heat, stirring constantly with a wooden spoon (important!).

Heat and stir until almost thick enough to serve.

If used later, do not reheat. Can be doubled or tripled easily.

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Per Serving (excluding unknown items): 126 Calories; 10g Fat (72.2% calories from fat); 6g Protein; 3g Carbohydrate; trace Dietary Fiber; 425mg Cholesterol; 15mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 1 1/2 Fat.