

# Microwave Hollandaise Sauce

*Marian Clifford*

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

*1 stick (4 ounces) butter  
2 tablespoons lemon juice  
dash cayenne pepper  
white pepper  
3 egg yolks  
2 to 3 teaspoons hot water*

In a two-cup measure, combine the butter, lemon juice, cayenne and white pepper, to taste. Cook, uncovered, on high for 1 to 1-1/2 minutes until melted.

Beat the egg yolks. Gradually add the melted butter mixture while beating constantly with a wire whisk. Beat until smooth.

Cook, uncovered, on high for 30 to 45 minutes, whisking every 10 seconds or until thickened. Stir in hot water, one teaspoon at a time, until the sauce is of the desired consistency.

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Per Serving (excluding unknown items): 999 Calories; 107g Fat (94.9% calories from fat); 9g Protein; 4g Carbohydrate; trace Dietary Fiber; 886mg Cholesterol; 973mg Sodium. Exchanges: 1 Lean Meat; 0 Fruit; 20 1/2 Fat.