

## Mock Hollandaise Sauce

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### **Ingredients:**

1/2 c. mayonnaise  
2 T. lemon juice  
4 T. butter  
2 egg yolks  
Pinch cayenne pepper  
Pinch salt

### **Directions:**

Combine the mayonnaise and lemon juice in the top of a double boiler. Place over barely simmering water and cook, stirring constantly, for 3 minutes, or until warm but not hot.

Add the butter and egg yolks, and cook, stirring constantly, for 1 minute, or until the mixture becomes thick enough to coat a spoon. Watch carefully! If the mixture gets too hot, the eggs will curdle. Remove the top of the double boiler from the water and stir in the cayenne pepper and salt.

Serve over broccoli, cauliflower, green beans, asparagus, poached eggs, or baked fish.