



Easy Blender Hollandaise

Ingredients

- **3** egg yolks
- **½ tsp.** Dijon mustard
- **4 tsp.** lemon juice
- **½ cup** salted butter, melted and hot pinch of paprika and/or hot sauce (optional)

Directions

1. Heat butter in a small saucepan until it foams and the foam subsides.
2. Turn off the heat.
3. In jar of blender, combine egg yolks, mustard, lemon juice and hot sauce.
4. Blend briefly, and with blender running, slowly drizzle the hot butter in a steady stream.
5. Blend until thickened, about 10 seconds.
6. If sauce is too thick, thin with a bit of hot water, 1 tsp. at a time.