

Easy Hollandaise Sauce

Yield: 4 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-holiday-sauce>

Ingredients:

- 1 cup unsalted butter
- 3 egg yolks
- 1 1/2 tablespoons lemon juice freshly squeezed
- 1/4 teaspoon kosher salt plus more to taste
- 1 pinch cayenne pepper for kick of heat, optional
- 1 pound asparagus steamed, optional

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 280 milligrams
4. Fat: 49 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 30 grams
8. Sodium: 160 milligrams
9. Sugar: 3 grams

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