



## Faux Hollandaise Sauce

### INGREDIENTS:

3 each	Egg yolks
1 T.	Lemon juice
1 cup	Fat free half and half
½ tsp.	Salt
Pinch	Cayenne pepper
1 T.	Butter

### PREPARATION:

- In small mixing bowl, whisk egg yolks with lemon juice.
- Whisk until smooth and volume almost doubles.
- In medium size sauce pot, add fat free half and half.
- Turn heat on medium.
- Once half and half is warm slowly whisk in egg yolk mixture.
- Turn heat up slightly, continue to whisk until mixture starts to thicken.
- Once thickened, pull off heat and salt, pepper, and butter.
- Whisk until smooth, then serve!

<b>Number of Servings:</b>	<b>16</b>
<b>Serving Size:</b>	<b>1 ounce</b>
<b>Calories:</b>	<b>52</b>
<b>Fat:</b>	<b>2.5</b>

