# Hollandaise Sauce

½ cup butter

3 large egg yolks

1 Tbsp + 1 tsp lemon juice

1/8 tsp salt

2 Tbsp water

1 – 2 tsp fresh parsley chopped (optional, or use as garnish)

Melt butter in a saucepan until hot and foamy, but not browned. In a small bowl, whisk the egg yolks with lemon juice, and salt. Gradually whisk in melted butter – very slowly or you’ll cook the yolks too quickly and your sauce will separate. Then add the water. Return the mixture to the saucepan and whisk over low heat until mixture starts to thicken. Serve immediately. Makes approx. 2/3 cup.