

# HOLLANDAISE SAUCE (QUICK)

F EASY

Last Modified: 02/20/2015

PREP: 5 Min  
COOK: 5 Min  
STOVETOP

SAUCE

**MAKES 6 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1	0.9 Oz	Package Knorr Hollandaise Sauce Mix	
NEVER, EVER, NEVER USE			
		McCormick Or Concord Foods Hollandaise Sauce Mixes	
THEY ARE WHITE & EXTREMELY NASTY FLAVORED			
1	7 Oz	Jar Maille Prepared Hollandaise Sauce W/Lemon	
1/2	Cup	Bottle Clam Juice (Bar Harbour)	
1/2	Cup	Whole Milk	
1	Stick	Unsalted Butter	

## OPTIONAL

1	Tsp	Prepared Horseradish (Chadalee Farms)	Ground
AND / OR			
1	Tsp	Garlic	Grated

## PREPARATION

<b>FACTOID</b>	Scratch Hollandaise Sauce is difficult at best to perfect. This is as good as fresh-made, easy to do and the results come out perfect each time.
<b>HINTS</b>	Add either Garlic or Horseradish (or both) to alter the basic flavor ingredient for this Sauce. You may adjust the quantity of each to suit your own tastes.
<b>TOOLS</b>	1) Small Sauce Pan
<b>PREP</b>	None.
<b>1</b>	Make the Hollandaise powder mix according to the package instructions, substituting the above Clam Juice, Milk and Butter for the Milk and Butter called for on the package, heat until it thickens nicely. Whisk in the jar of prepared Hollandaise Sauce. Cover and set it on the turned off burner so it stays warm. Hollandaise tends to develop a "skin" as it begins to cool. Whisk just prior to serving.
<b>SERVE</b>	Keep warm. Use immediately, this Sauce WILL re-heat well.