

Easy Hollandaise Sauce

- 1 (2 lb. bag) Guic Butter Sauce
- 4 Tablespoons Lemon Juice
- 4 tablespoons Hot Pepper Sauce
- 2 Teaspoons Dijon Mustard
- 2 Egg Yolks

Directions: Combine all ingredients in a saucepan until heated through. Serve as desired.

Yield: 14-16 servings



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