

NUTRITIONAL KETO HOLLANDAISE SAUCE

Prep Time 10 minutes	Cook Time 5 minutes	Total Time 15 minutes	Servings 12
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The best keto friendly sauce to pour over fish, vegetables or eggs.

Ingredients:

3 Large egg yolks

1 tablespoon lemon juice

½ cup butter

Salt and Pepper to taste

Instructions:

1. In small saucepan over very low heat vigorously stir eggs and lemon juice with wire whisk.
2. Add half the butter and continue to whisk vigorously until butter is melted and incorporated into eggs.
3. Add the remaining butter and continue to stir slowly incorporating into mixture. Sauce will begin to thicken and pour while still warm over your desired dish.