**Hollandaise Sauce**

Makes 1.25 cups

1. In a small saucepan heat: 1 cup of butter until very hot, but not brown.

2. Into container of an electric blender put: 4 egg yolks, 2 T. lemon juice, .25 t. salt, and .25 t Tabasco.

Cover container and turn motor on low speed. Immediately remove cover and pour in the hot butter in a steady stream. When all butter is added, turn off motor.

3. Serve immediately or keep warm by setting container into a saucepan containing 2 inches of hot water. If the sauce becomes too thick to pour when ready to use, return container to blender, and: 1 T. hot water and blend briefly.

**Bearnaise Sauce**

1. Make: blender hollandaise and leave in container.

2. In small saucepan combine: .25 c white wine, 2 T tarragon vinegar, 2 t chopped fresh tarragon or 1 t dried tarragon, 1 T chopped shallots, and .25 t ground pepper. Bring liquid to a boil and cook rapidly until liquid is reduced to about 2 T or less.

3. Pour remaining liquid and seasonings into container, stir to blend, cover and blend on high speed for 8 seconds.