

BLEU'S CREOLE HOLLANDAISE SAUCE

INGREDIENTS:

(A UNIQUE BREAK-A-WAY VERSION OF THIS CLASSIC FRENCH SAUCE)

4 LARGE EGG YOLKS

1 CUP NEW ORLEANS' FAMOUS BLUE PLATE MAYONNAISE

1/2 CUP OF KRAFT MIRACLE WHIP

1/2 CUP OF SOUR CREAM (NOT LIGHT)

2 1/2 TBSP. FRESH SQUEEZED LEMON JUICE (MAYBE MORE)

1 TBSP. OF HEINZ GOURMET TARRAGON VINEGAR (MAYBE MORE)

1 TBSP LEA & PERRINS WORCESTERSHIRE SAUCE (MAYBE MORE)

SEA SALT AND WHITE PEPPER TO TASTE

1 /2 TSP. SMOKED PAPRIKA

1-1 /2 TBSPS. DRY OR YELLOW STANDARD LIQUID MUSTARD (ADD A SMALL AMOUNT AT A TIME, TASTING AS YOU GO WITH ALL THE INGREDIENTS IN THIS SAUCE)

1 TBSP. MEZZETTA NON PAREIL CAPERS

(BRAND NAME, OPTIONAL, BUT ADVENTUROUS)

1 1/2 TSP. LOUISIANA PURE CANE SUGAR GRANULATED

5 DROPS OF YELLOW FOOD COLORING

OPTION: ADD A DASH OR TWO OF FRANK'S HOT SAUCE

COOK AND STIR OVER MEDIUM-LOW HEAT UNTIL WARM. IF DESIRED, STIR IN A LITTLE HEAVY WHIPPING CREAM TO THIN. I PREFER IT THICK.

MAJOR ADVICE FOR ALL OF MY RECIPES (OR ANY RECIPE FOR THAT MATTER):

PLEASE EVALUATE BY TASTING AND MODIFY IF NEEDED DURING EVERY STEP OF EACH RECIPE TO YOUR TASTE. DO THIS FOR EVERY STEP OF ALL MY RECIPES, PLEASE AND THANK YOU. EACH TIME YOU PURCHASE INGREDIENTS FOR A DISH, THEY WILL BE SOMEWHAT DIFFERENT. CONSTANT TASTING AND BALANCING OF INGREDIENTS AND SEASONINGS ARE THE SECRET TO ANY SUCCESSFUL RECIPE.

THANK YOU! PLEASE ENJOY AND MAKE THIS RECIPE YOUR OWN. BLEU