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Hollandaise Sauce

3 egg yolks
1 tablespoon fresh lemon juice, or to taste
Pinch of salt
1 cup (2 sticks) unsalted butter, melted
White pepper to taste

1. Whisk the egg yolks and 1 tablespoon of the lemon juice together in a small heavy saucepan or the top of a double boiler. Add a pinch of salt and whisk until the sauce is thick and creamy.
2. Set the pan over very low heat, or over simmering water in a double boiler, and begin whisking immediately. Continue to whisk until the egg mixture just begins to thicken: The wires of the whisk will begin to leave “tracks” through which you can see the bottom of the pan.
3. Remove the pan from the heat and begin to dribble in the melted butter, whisking constantly. Incorporate all the butter, but leave the white residue behind.
4. Add white pepper and a spoonful or two of additional lemon juice if you like. The sauce will keep, covered, in a warm (not hot) place for at least 30 minutes.

About 1-1/2 cups.