

Southwestern Sauce

1/4 cup Ranch dressing (store brand, or see recipe on pg. 128)

1/2 cup sour cream

1/4 cup Taco sauce (not picante)

Mix all 3 ingredients together, blend until smooth. Cover and place in refrigerator to let flavors blend.

A great dressing for that tired dinner salad, or change of pace for the common taco salad.

Hollandaise Sauce

3 egg yolks (jumbo eggs, room temperature)

2 Tbsp. lemon juice (fresh squeezed, room temperature)

1/2 cup butter (1 stick)

1/16 tsp. cayenne pepper

Dash of salt

Melt butter in sauce pan. Bring to a gentle boil, turn heat down but do not let butter cool.

Place egg yolks, cayenne pepper and lemon juice in blender and whip for a few seconds. Keep the lid on, but remove the clear center lid. It's very helpful when pouring the hot butter in very slowly.

When the eggs have been blended, add the heated butter very slowly and keep whipping the egg mixture. If you think the remainder of the butter has cooled slightly, return to heated burner and bring to a quick boil. The hot butter will cook the egg yolks and the Hollandaise sauce should be slightly thick when completed.

Note: the eggs are not hard cooked. Egg Beaters and other egg substitutes will not work for this recipe..