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Yoghurt Hollandaise Sauce

Created By: Jenny Pizzale
This is a simple way to balance a summer barbeque with the antioxidant power of your favorite veggies.

Ingredients:

- 3/4 cup Soy Yogurt
- 2 tsp. lemon (or lime) juice
- 3 egg yolks
- 1 tsp. Dijon mustard
- 1/4 tsp. salt
- Pinch pepper
- Dash Tabasco sauce

Directions:

In top of double boiler, whisk together yogurt, lemon juice, egg yolks, mustard, salt, pepper and hot pepper sauce. Cook over simmering water, stirring constantly for 8 to 12 minutes or until sauce is thick. Taste and adjust seasoning. (May be made ahead and reheated.)

Special Notes: