

TIM FARMER'S COUNTRY KITCHEN

HOLLANDAISE SAUCE

1 tablespoon butter

1 tablespoon flour

1/4 teaspoon salt

1/4 cup milk

1/2 cup mayonnaise

2 teaspoons apple cider vinegar

Melt butter and stir in flour and salt until smooth. Add in milk and stir until thick. Remove from burner and stir in mayonnaise and apple cider vinegar until smooth.

