

## SAUCE HOLLANDAISE HOLLANDAISE SAUCE pg 39

1 Lemon, juiced  
4 Egg yolks  
½ lb Butter  
½ tsp Salt  
1 dash Cayenne pepper

- Blend lemon juice and egg yolks.
- Place over low heat.
- Add 2 tbs butter at a time with a whisk.
- When butter completely blends with egg, add more butter.
- Repeat until all the butter is smoothly blended with the egg yolks.
- Stir and cook until sauce is thickened.
- Remove from heat.
- Add salt and cayenne pepper.
- Beat with wire whisk until sauce is shiny, about 1/2 minute.

## OEUFES PEYROUX EGGS PEYROUX

*This has become a popular recipe for my New Orleans brunch classes. English muffins or Holland rusks can be substituted for the puff pastry bouchees.*

12 Puff pastry bouchees  
12 Poached eggs (see below)  
1 recipe Shrimp sauce (see below)  
1 recipe Hollandaise sauce (see above)  
Chopped parsley

- Half fill bouchees with shrimp sauce.
- Place one poached egg in each.
- Cover egg with hollandaise.
- Heat under broiler.
- Garnish with parsley.

## OEUFES POCHEES POACHED EGGS

2 qts Water  
1/2 cup White vinegar  
12 Eggs

- Heat water and vinegar to simmer.
- Drop one egg at a time into water.
- Spoon water over to shape egg.
- Cook about 3 minutes until firm outside (white) and liquid inside (yolk).
- With a slotted spoon, remove *egg* to a bowl of cool water.
- To reheat, replace cool water with hot.

## SAUCE CREVETIE SHRIMP SAUCE pg 39

2 cups Milk  
4 tbs Butter  
1/3 cup Flour  
1/2 tsp Salt, Pepper  
1/3 cup Cream  
1/2 cup Cooked shrimp  
1/2 cup Mushrooms, sliced

- Melt butter in a saucepan.
- Stir in flour and cook 2 minutes.
- Add milk blending well.
- Add salt and pepper.
- Cook until thick stirring constantly.
- Add cream and shrimp.
- Add mushrooms.
- Keep warm until ready to use.

## SALADE A LA MAISON GREEN HOUSE SALAD pg 49

*A variation of the SALADE SIMPLE is the vinaigrette flavored with tarragon and lemon juice substituted for the uinegar.*

Mixed greens, washed,  
dried and chilled  
2/3 cup Olive oil  
1/3 cup Lemon juice  
2 tbs Parsley  
2 tbs Tarragon  
Salt and pepper

- Arrange greens in serving bowl.
- Mix oil, lemon juice, parsley, tarragon, salt and pepper.
- Pour over greens.

## EPINARDS, A LA CREME CREAMED SPINACH pg 208

*This creamed spinach recipe is a favorite of many of my students. Rich, creamy and colorful it is delicious in itself or can be used to fill tomato shells. By all means include the Pernod.*

1 lg Onion, finely chopped  
4 oz Butter  
4 oz Cream cheese  
4 oz Cream  
3 pkgs Frozen spinach, cooked, finely chopped and drained  
Salt and pepper  
1 oz Pernod liquor (Optional)

- Saute onions in butter until soft.
- Add cream cheese and spinach.
- Cook until well blended.
- Add cream and blend well.
- Add salt and pepper.
- Add Pernod and garnish with hard cooked egg.