

LEMON SAUCE: Whisk together 2 egg yolks in a small bowl and set aside. Melt 1 tablespoon of butter in a small pan, over medium heat, then whisk in 1 tablespoon all-purpose flour, stirring until smooth. Add 1 cup of hot broth (vegetable or chicken) or water, stirring constantly until mixture comes to a simmer and begins to thicken. Reduce heat. Stir a couple tablespoonfuls of hot broth mixture into egg yolks, then slowly add egg-yolk mixture to broth, stirring constantly with a whisk. Add 2 tablespoons fresh-squeezed lemon juice and continue stirring and cooking until sauce has thickened a bit more. Stir in 2 teaspoons finely chopped Italian parsley, cilantro or lemon grass (optional). Adjust seasonings, adding salt if desired. Makes about 1 to 1 1/2 cups sauce.

Works well with various vegetables.