

## **BERNAISE SAUCE**

**½ cup butter softened**  
**¼ cup cooking sherry**  
**2 TBSP vinegar**  
**2 TSP finely chopped chives or green onions**  
**salt and pepper**  
**2 egg yolks**  
**½ cup mayonnaise**

**Combine all but mayonnaise in blender. Whiz until finely chopped. Pour into Top of double boiler. Cook, stirring until mixture thickens. Remove from heat And stir in mayonnaise. Makes about 1-1/2 cups.**