

## English Salad Sauce



Makes 1 cup.

### Ingredients

- 2 hard cooked egg yolks
- 1/4 tsp. sugar
- 1 raw egg yolk
- Pinch of cayenne pepper
- 1/2 tsp. Coleman's mustard
- 1/2 c. plus 2 Tbsp. heavy cream
- 1/4 tsp. salt
- 1 Tbsp. lemon juice

### Method

1. Mash yolks with cold water into a paste.
2. Stir in raw egg yolk, mustard, sugar, and pepper.
3. Add cream.
4. Whip lightly to thicken.
5. Blend well.
6. Add juice.
7. Refrigerate.

*Courtesy of member Nancy Jean Moser, House of Lancaster Cookery Book, 1986*