

WILLAMETTE VALLEY  
VINEYARDS

## Dungeness Crab Hollandaise

### INGREDIENTS

10	<i>egg yolks</i>
2 Tbsp.	<i>white wine</i>
1 ½ tsp.	<i>champagne vinegar</i>
10 oz	<i>butter, whole &amp; salted, cut ½ oz, cold</i>
3 Tbsp.	<i>lemon juice</i>
2 tsp.	<i>lemon zest, minced</i>
1/8 tsp.	<i>Tabasco sauce</i>
1 cup	<i>Dungeness crab meat</i>

### METHOD

Place the egg yolks, butter, white wine and vinegar together in a stainless steel bowl over a double boiler. Whisk on medium heat until butter is melted entirely. Continue to whip until the mixture thickens and coats without dripping. Remove from heat and add in lemon juice, zest and Tabasco sauce. If needed, thin sauce with warm water or thicken slightly by returning to heat and adding butter. Hold warm until needed within 2 hours. Heat crab by steaming and place selected amount over steamed asparagus and cover with hollandaise sauce. Enjoy!