

Sundogs Hollandaise Sauce **About 2 Cups**

Ingredients

2 T olive oil
¼ C coarsely chopped onion
1 ½ C unsweetened soy milk
2 T + 1 t arrowroot powder
¼ C white wine
3 T white wine vinegar
¼ t turmeric
1 t Better Than Bouillon reduced sodium seasoned vegetable base
2 T nutritional yeast
2 T lemon juice
¼ t salt

Procedure

1. In a medium sauce pot, saute the onion in the oil for a few minutes. Meanwhile whisk the milk, arrowroot powder, vegetable base, and turmeric.
2. Add the white wine and vinegar to the onions, turn down the heat, and gently reduce the liquid to about 2 T.
3. Once reduced, add the milk mixture to the pot, and immediately sieve out the onion solids.
4. Set heat to medium and whisk, whisk, whisk for several minutes (5 to 7) until the sauce thickens.
5. Whisk in the nutritional yeast, lemon juice, and salt.
6. Cover, turn off heat, and let sit for about 15 minutes so the flavors meld.
7. Serve at slightly greater than room temperature, gently reheating is necessary.