**Cooked Mayonnaise**

Yield: about 1 1/4 cups

2 egg yolks
2 tablespoons vinegar or lemon juice
2 tablespoons water
1 teaspoon sugar
1 teaspoon dry mustard
1/2 teaspoon salt
Dash pepper
1 cup cooking oil

In a small saucepan, stir together egg yolks, vinegar, water, sugar, mustard, salt and pepper until thoroughly blended. Cook over very low heat, stirring constantly, until mixture bubbles in 1 or 2 places. Remove from heat. Let stand 4 minutes. Pour into blender container. Cover and blend at high speed. While blending, very slowly add oil. Blend until thick and smooth. Occasionally, turn off blender and scrape down sides of container with rubber spatula, if necessary. Cover and chill if not using immediately.

**Cooked Hollandaise Sauce**

Yield: about 3/4 cup

3 egg yolks
1/4 cup water
2 tablespoons lemon juice
1/2 cup firm cold butter, cut into eighths
1/4 teaspoon salt, optional
1/8 teaspoon paprika
Dash ground red pepper

In a small saucepan, heat together egg yolks, water and lemon juice. Cook over very low heat, stirring constantly, until yolk mixture bubbles at edges. Stir in butter, 1 piece at a time, until melted and sauce is thickened. Stir in seasonings. Remove from heat. Cover and chill if not using immediately.

**Cooked Creamy Caesar-Style Dressing**

Yield: about 2 1/3 cup

1/2 cup cooking oil
1 clove garlic, crushed
1 egg yolks
2 tablespoons wine vinegar
2 tablespoons lemon juice
1/4 teaspoon dry mustard
1/8 teaspoon Worcestershire sauce

Combine oil and garlic in jar with tight-fitting lid. Refrigerate several hours or overnight. Remove garlic. Set oil aside.

In small saucepan over very low heat, cook remaining ingredients, stirring constantly, until mixture thickens and bubbles at edges. Remove from heat. Let stand to cool 5 to 10 minutes. Pour into reserved oil, cover and shake until well blended OR pour into blender container, add reserved oil, cover and blend at high speed until smooth. Cover and chill if not using immediately.

**Tartar Sauce**

Yield: about 1 1/2 cups

1 to 1 1/4 cups mayonnaise
2 1/2 tablespoons finely chopped sweet pickle (about 1 large)
1 tablespoon snipped fresh parsley
1 1/2 tablespoons chopped onion OR 1 teaspoon instant minced onion
1 teaspoon prepared mustard

In a medium bowl, stir together all ingredients until well combined. Cover and chill if not using immediately.

**Bernaise Sauce**

Yield: about 3/4 cup

3 tablespoons tarragon or white wine vinegar or white wine
2 teaspoons chopped onion
1 teaspoon tarragon leaves, crushed
1/4 teaspoon ground pepper
3/4 cup Hollandaise Sauce

In small saucepan, bring vinegar, onion and seasonings to boiling. Reduce heat and simmer, uncovered, until almost all liquid has evaporated. Stir hot mixture into Hollandaise Sauce. Cover and chill if not using immediately.

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Soft Pie Meringue

For a 9-inch pie
3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons sugar
1/2 teaspoon vanilla

In a small mixing bowl, beat egg whites with cream of tartar at high speed until foamy. Add sugar, 1 tablespoon at a time, beating constantly until sugar is dissolved and whites are glossy and stand in soft peaks. (Rub just a bit of meringue between thumb and forefinger to feel if sugar has dissolved.) Beat in vanilla. Spread meringue over hot pie filling, starting with small amounts at edges and sealing to crust all around. Cover pie with remaining meringue, spreading evenly in attractive swirls. Bake in preheated 350°F oven until peaks are lightly browned, about 12 to 15 minutes. Let cool at room temperature about 30 minutes to 1 hour. Serve immediately or refrigerate, uncovered, until serving. When pie is refrigerated, beads of moisture may form on meringue. Gently touch beads with tip of folded paper towel until absorbed.

Frozen Custard Ice Cream

Yield: 1 1/2 to 2 quarts
6 eggs
2 cups milk
3/4 cup sugar
2 to 3 tablespoons honey
1/4 teaspoon salt
2 cups whipping cream
1 tablespoon vanilla
Crushed ice
Rock salt

In a medium saucepan, beat together eggs, milk, sugar, honey and salt. Cook over low heat, stirring constantly, until mixture is thick enough to coat a metal spoon with a thin film and reaches at least 160°F. Cool quickly by setting pan in ice or cold water and stirring for a few minutes. Cover and refrigerate until thoroughly chilled, at least 1 hour. When ready to freeze, pour chilled custard, whipping cream and vanilla into a 1-gallon ice cream freezer can. Freeze according to manufacturer’s directions using 6 parts ice to 1 part rock salt. Transfer to freezer containers and freeze until firm.

Variations:
Chocolate: Add 3 squares (1 oz. each) unsweetened chocolate to egg mixture. Cook, cool and freeze per original recipe.
Banana Nut: Reduce vanilla to 1 1/2 teaspoons. Cook and cool as above. Stir 3 large ripe bananas, mashed and 1 1/2 cup chopped toasted pecans into custard mixture. Freeze as above.

Classic Cooked Egg Nog

Yield: 1 1/2 quarts or 12 (1/2 cup) servings
6 eggs
1/4 cup sugar
1/4 teaspoon salt, optional
1 quart milk*, divided
1 teaspoon vanilla
Garnishes or Stir-Ins, optional

In large saucepan, beat together eggs, sugar and salt, if desired. Stir in 2 cups of the milk. Cook over low heat, stirring constantly, until mixture is thick enough to coat a metal spoon with a thin film and reaches at least 160°F. Remove from heat. Stir in remaining 3 cups milk and vanilla. Cover and refrigerate until thoroughly chilled, several hours or overnight. Just before serving, pour into bowl or pitcher. Garnish or add stir-ins, if desired. Serve immediately.

*For faster preparation, heat milk until very warm before stirring milk into eggs and sugar.

Garnishes and Stir-Ins — Choose one or several:
Chocolate curls
Cinnamon sticks
Extracts or flavorings
Flavored brandy or liqueur
Fruit juice or nectar
Ground nutmeg
Maraschino cherries
Orange slices
Peppermint sticks or candy canes
Plain brandy, rum or whiskey
Sherbet or ice cream
Whipping cream, whipped

Cooked Butter Cream Frosting

Yield: about 2 cups
4 to 5 tablespoons water, divided
1 pound confectioners’ sugar, divided
1 egg yolk
1/4 cup butter or margarine, softened
1 teaspoon vanilla

In a small saucepan, stir together 2 tablespoons of the water, 3 tablespoons of the sugar and the egg yolk. Cook over medium heat, stirring constantly, until mixture bubbles. Set aside. Allow to cool about 15 minutes. In small mixing bowl, beat butter at high speed until smooth and creamy. Add 1 1/2 cups of the sugar, 2 tablespoons of the remaining water and the cooled yolk mixture. At medium speed, beat until smooth. Beat in remaining sugar, adding some of the remaining 1 tablespoon of water, 1 teaspoon at a time, until of spreading consistency. Beat in vanilla. Beat at high speed until smooth, adding remaining water, if necessary.

Chocolate Almond Mousse

Yield: 8 servings
3/4 cup milk
4 eggs
1/4 cup sugar
1 package (6 oz.) semi-sweet chocolate pieces
1 teaspoon vanilla
1/2 teaspoon almond extract
2 to 3 tablespoons slivered almonds

In medium saucepan, stir together milk, eggs and sugar until thoroughly blended. Cook over low heat, stirring constantly, until mixture is thick enough to coat a metal spoon with a thin film and reaches at least 160°F. Remove from heat. Stir in chocolate and flavorings until chocolate is melted. Spoon into 8 pot de creme cups or 1/4-cup dessert dishes. Sprinkle with almonds. Refrigerate several hours or overnight.