

## Caper Sauce (for fish)

- 2 Teas lemon juice
- 2 egg yolks
- freshly ground pepper
- 5 oz butter
- 2 Tab whipped cream
- 2 Teas chopped capers (drained)
- 1 Teas chopped parsley.

Lemon juice & egg yolks in double saucepan, when thick add all ingredients except cream, which is added just before serving.

## Sauce Tartare (cold)

- 1 egg yolk
  - 1 Teas French mustard
  - $\frac{1}{2}$  Teas salt
  - pepper
  - $\frac{1}{2}$  cup oil
  - 1 Teas Tarragon Vinegar or Lemon juice
  - 1 Teas each chopped parsley, chives & capers.
- Break egg yolk into small bowl add salt & pepper & mustard. Work together well adding oil drop by drop using wooden fork. add vinegar also & at end the herbs.