



Lemon Sauce

Adapted from [One Perfect Bite](#)

- 1 egg, beaten
- 1/4 cup cold water
- 3 tablespoons lemon juice
- zest of 1 lemon
- 3/4 cup sugar
- 1/2 cup butter

Whisk together the egg, water, lemon juice, and zest in a small saucepan. Place over medium heat and whisk in the sugar. Add the butter and bring the mixture to a boil, stirring frequently. The sauce can be served warm or at room temperature. Store leftover sauce in the refrigerator.

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