

"holiday sauce" (vegan hollandaise)

1 cup earth balance  
½ lemon  
2 tsp flour  
2 tsp red wine vinegar  
1 onion boullion cube - crushed  
1 tbsp fresh dill - chopped  
salt and pepper

in a small saucepan on medium heat, add the earth balance and begin to whisk. add your red wine vinegar, squeeze of 1/2 lemon, dill, onion boullion and salt and pepper. whisk it all together for about 3-5 minutes. gently add your flour and continue whisking until it become creamy and smooth.

enjoy!