

*Recipe Name:* Potato Spuds with Hollandaise Sauce &  
Buttermilk Biscuits with Blackberry Sauce  
*From The Kitchen Of:* Chef Trung, Recipes



Chef Demo June 25, 2011

Farmington Farmers & Artisans Market

*Ingredients:*

Blackberry Sauce

- \* 4 pounds of blackerry
- \* 1 cup on sugar

In a large sauce pan, simmer blackberries and sugar on medium heat for 1 hour. Stir occasionally.

Top off your choice of biscuit or muffin



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*Directions:*

Hollandaise sauce

- 4 egg yolks
- 1 tablespoon freshly squeezed lemon juice
- 1/2 cup unsalted butter, melted (1 stick) teaspoon of salt

Vigorously whisk the egg yolks and lemon juice together in a stainless steel bowl and until the mixture is thickened and doubled in volume. Place the bowl over a saucepan containing barely simmering water (the water should not touch the bottom of the bowl). Continue to whisk rapidly. Be careful not to let the eggs get too hot or they will scramble. Slowly drizzle in the melted butter and continue to whisk until the sauce is thickened and doubled in volume. Remove from heat, whisk in salt. Cover and place in a warm spot until ready to use.  
Drizzle over cubed potatoes or French fries.