



BROCCOLI WITH SAUCE PARISIENNE

- 1 ½ Pounds Broccoli
- 3 Tablespoons Butter
- 2 Tablespoons Flour
- 1 ¼ Cups Milk
- ¼ Teaspoon Salt
- 1 Chicken Flavored Bouillon Cube
- 2 Egg Yolks
- 1 Tablespoon Lemon Juice

DIRECTIONS

1. Prepare and cook broccoli until just tender. Keep hot.
2. Meanwhile, make a white sauce of butter, flour, milk, salt, and bouillon cube, cooking it in the top of a double broiler over hot water until smooth and thick – about 15 minutes.
3. Add some of the hot sauce slowly to beaten egg yolks, stir thoroughly.
4. Return to double broiler and continue cooking for 5 minutes, stirring often.
5. Add lemon juice gradually, stirring constantly.
6. Serve over hot broccoli.