



A letter gone astray throws ex-hippy Layla Whitford  
into workaholic Max Lerner's path...

## Layla's Almost-Hollandaise Eggs

### *Almost Sauce:*

1/4 c mayo or salad dressing

1 tsp lemon juice

1/4 tsp grated lemon peel

Dash - 1/4 tsp cayenne

1/4 c sour cream

1/2 tsp prepared mustard

1/4 tsp butter

Combine all ingredients in a small saucepan, blending well. Cook over medium heat until warm, stirring frequently. Makes 1/2 cup.

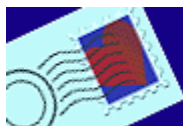
can they both survive the encounter?

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To assemble, you'll need: eggs, Canadian bacon (or cooked bacon), and bread or English muffins.

**Poached eggs:** in skillet or saucepan, bring 2-3" of water and 1 tbsp vinegar to a boil. Reduce heat to medium-low. Allowing 1 egg per serving, break each egg into shallow dish then carefully slip into the water. Quickly spoon hot water over each egg until film forms over yolk. Simmer 5 minutes or until eggs are desired doneness. Remove with slotted spoon.

**Almost Hollandaise Eggs:** put Canadian bacon and poached egg on toast or 1/2 of English muffin. Spoon 'Almost Sauce' over the top. (*The sauce can be refrigerated and reheated later in the microwave for 30 seconds.*)



**IF NOT FOR YOU**  
by J L Wilson

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For more information, go to <http://www.jayellwilson.com>