Bearnaise Sauce II

Author: Bob and Robin Young

Categories: Sauces
Start to Finish Time: 15 minutes
Preparation Time: 5 minutes
Yield: 1 c

Description: One of the Classic Sauces.

Serving Ideas: Great with beef or lamb.

Ingredients
- 1/4 c chopped fresh Tarragon Leaves
- 2 med Shallots, minced
- 1/4 c Champagne or White Wine Vinegar
- 1/4 c dry White Wine
- 3 lg Egg Yolks
- 1 stick Butter, melted
- Sea Salt and Pepper to taste

Directions -
1) Bernaise Reduction - In a small saucepan, combine the tarragon, shallots, vinegar and wine over med-high heat. Bring to a simmer and cook until reduced by 1/2. Remove from heat and set aside to cool.
2) In a blender, combine the egg yolks and bernaise reduction. With the blender running, add 1/3 of the melted butter in a slow, steady stream. Once it emulsifies, turn the blender speed up to high and add the remaining butter. Season with salt and pepper and set aside in a warm place to hold the sauce.