



# 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.