



Sauce Gribiche

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Categories: Sauces

Description: Superior sauce that goes well with fish, meat or potatoes.

Yield: 1 c

Start to Finish Time: 50 minutes

Inactive Time: 30 minutes

Preparation Time: 20 minutes

Directions

- 1) Ensure that all the ingredients are at room temperature, in particular the eggs and oil. This makes emulsifying easier.
- 2) Beat the egg yolks, mustard, and 1 T of the vinegar in a stainless steel bowl with a whip.
- 3) Place the bowl on a dampened dishtowel, to keep it steady, (or use the kitchenaid with a whisk attachment on med speed) and gradually add the oil in a slow, steady stream, whipping (mixing) continuously. Alternate the oil and vinegar as the sauce thickens.
- 4) Fold in the rinsed capers, minced chervil, diced gherkin, tarragon, chervil, parsley and egg whites. Season with salt and pepper and season to taste.
- 5) Keep refrigerated when not using.

Ingredients

2 Hard-Boiled Egg Yolks,
pressed through a sieve

2 Hard - Boiled Egg
Whites, cut into a fine
julienne

1/2 t Dijon mustard

3 T White Wine Vinegar

1 c Olive Oil

1 T minced Tarragon

Leaves

2 sour Gherkins, finely
diced

1 T small Capers, drained

1 T minced Chervil

1 T minced Parsley

fine Celtic Sea Salt

Freshly cracked

Tellicherry Black Pepper

Notes: Sauce Gribiche is similar to an aioli or a mayonnaise sauce with chopped hard cooked eggs, capers, pickles and herbs. It is also terrific over meat or fish or even potatoes! You can substitute 1/2 cup mayonnaise (or to taste) instead of making your own. Taste and add mustard and/or vinegar, if desired.