

## BEARNAISE SAUCE

This sauce is served with meat, fish, eggs & vegetables

### INGREDIENTS

- 1/4 C** Tarragon (chopped)
- 2** Shallots (minced)
- 1/4 C** Vinegar
- 1/4 C** Dry White Wine
- 3** Egg Yolks
- 1/2 C** Butter (For pareve recipes use healthy margarine)
- To taste** Salt & Pepper

### COOKING INSTRUCTIONS

- 1** Combine tarragon, shallots, vinegar & wine in a small saucepan
- 2** Cook over medium-high heat
- 3** Bring to a simmer & cook until reduced by half
- 4** Remove from heat & allow to cool
- 5** Blend yolks & your cooled reduction in a processor at a low speed
- 6** While the processor is on add 1/3 of the butter or margarine in a slow steady stream
- 7** Turn the speed to high & add the remaining butter or margarine
- 8** Season with salt & pepper
- 9** Keep sauce warm until ready to serve it

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