

Béarnaise sauce

- 4 tablespoons sweet cream butter
- minced shallot
- 2 egg yolks
- 2 tablespoons vinegar (I like sherry vinegar)
- pinch salt
- pinch black pepper
- pinch chipotle powder
- minced parsley
- minced tarragon

In a small pan melt the butter, and brown the shallot in the butter. Remove from heat.

Prepare a double boiler so that the water in the outer pot is at a low simmer. Don't put the top part of the double boiler over the water yet -- you want it at room temperature.

Whisk the egg yolks and vinegar together in the top part of the double boiler. Put the double boiler over the heat, and continue whisking until thickened.

Continue to whisk rapidly, so that the eggs do not cook. Slowly drizzle in the melted butter and shallots, continuing to whisk until the sauce doubles in volume.

If your sauce separates drizzle in a little red wine or hot water (you have some right there in the bottom of your double boiler) and keep whisking.

Remove from heat.

Whisk in the spices and herbs.

Serves: ~2. Serve over steak or veggies.

Preparation time: 15 minutes

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