



## Béarnaise Sauce

**225 g (1 cup) unsalted butter**  
**55 g (1/3 cup) shallots, minced**  
**30 mL (2 Tbsp) white wine vinegar**  
**30 mL (2 Tbsp) white wine**  
**30 mL (2 Tbsp) fresh tarragon, divided**  
**2 mL (1/2 tsp) peppercorns**  
**2 to 3 strips of lemon peel**  
**3 egg yolks**  
**Salt, to taste**

Add the butter to a small saucepan and turn the heat to low. Cook for 10 minutes, or until melted and the fat has risen to the top. Turn off the heat and carefully pour the fat into a separate container. Carefully spoon off the last bit of fat and set aside. Discard the remaining liquid.

In another small saucepan, add the shallots, white wine vinegar, white wine, 15 mL (1 Tbsp) tarragon, peppercorns and lemon peel. Heat over medium until simmering, then turn to low and cook until reduced by half. Use a sieve to strain out the solids and a spatula to press out the liquid. Discard the solids.

Bring a double boiler with 4 cm (1 1/2 inches) of water to a simmer over medium heat. Add the egg yolks and reduced liquid to the double boiler top and whisk the egg yolks vigorously until thickened to a pale foam.

Remove from heat and slowly whisk in the clarified butter until thickened. If it's too thick, add 15 to 30 mL (1 to 2 Tbsp) of the simmering water, whisking to avoid scrambling the eggs. Add remaining 15 mL (1 Tbsp) tarragon and salt. Serve immediately. Makes 6 servings.

Recipe and photos courtesy of Alyssa Rivers ([therecipecritic.com](http://therecipecritic.com))