

# Bearnaise Sauce

**Category:** Sauces

**Servings:** 8

**Rating:** 10

**Source:** Time Life, Creole and Acadian Cooking

**Description:**

**Ingredients:**

butter, unsalted	3/4 cup
itarragon vinegar	2/3 cup
igreen onion	1/4 cup chopped
!tarragon	1 teaspoon dried
iparsley	4 sprigs
!peppercorns	1/4 teaspoon whole
legg yolk	4
!lemon juice	1 tablespoon
!cayenne pepper	1/4 teaspoon
!salt	1/2 teaspoon
!tarragon	1/4 teaspoon

**Instructions:**

Melt and clarify the butter and set it aside to cool. Mix the flavoring ingredients (next 5 ingredients) together and boil until the liquid is reduced to about 1T. Strain through a seive and reserve the liquid. Just before the sauce is needed, place the eggs, cayenne, salt, and tarragon in the food processor. With the blade spinning, pour in 2/3 of the butter in a slow steady stream. Stop the processor and add the lemon juice and the flavoring. Spin and add the rest of the butter.