BÉARNAISE SAUCE

INGREDIENTS

3 Tbsp chopped shallots

¼ cup tarragon white wine vinegar

½ cup white wine

1 tsp dried tarragon

2 egg yolks

1 cup butter, melted and hot

Salt to taste

METHOD

1. Boil the shallots, vinegar, wine, and tarragon until only a film of liquid is left in the pan.
2. Transfer the reduction to a food processor and blend in the egg yolks; with the motor running, slowly stream in the hot butter.
3. Blend until thick; salt to taste. Made for the Best Beef Tenderloin.

Makes about 1½ cups

AT THE TABLE A Cabernet

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