

# See Jane Cook

## SAUCE BEARNAISE

*This recipe is from the master, Julia Child.*

- **1/4 cup wine vinegar**
- **1/4 cup dry white wine or vermouth**
- **1 tbsp. minced shallots or green onions**
- **1 tbsp. minced fresh tarragon**
- **1/8 tsp. pepper**
- **Pinch of salt**
- **3 egg yolks**
- **2 tbsp. cold butter**
- **8 to 10 tbsp. melted butter**
- **2 tbsp. minced fresh tarragon**

In a small saucepan over medium-high heat, boil the vinegar, wine, shallots, 1 tablespoon tarragon, pepper and salt until the liquid has reduced to 1 tablespoon. Cool.

Cut butter into pieces and melt over medium heat or in the microwave. Set aside.

Place egg yolks in the top of a double boiler, off the heat. Whisk vigorously for about 1 minute, until they become thick and sticky. Add salt and whisk for 30 seconds. Add but don't beat in 1 tablespoon of the cold butter. Place pan over the bottom of the double boiler that is half full of simmering water. Place over medium heat. Whisk until butter has melted and egg yolks have slowly thickened (1 to 2 minutes) into a smooth cream. Do not cook too quickly or the yolks will curdle. When you can begin to see the bottom of the pan between strokes, and the mixture forms a light cream on the wires of the whip, remove from heat and beat in the remaining cold butter. Strain in the reduced vinegar mixture.

Then while beating with the whisk, slowly add melted butter by droplets until sauce begins to thicken into a very heavy cream. Whisk in butter more rapidly, omitting the milky residue at the bottom of the butter pan. Season with salt and pepper, and whisk in the remaining 2 tablespoons tarragon. Serve immediately. Makes about 1 1/2 cups.