

## My Mom's Bearnaise Sauce

This is my favorite sauce of all time, and this version is super fast and easy. Serve it over Steak, Salmon, vegetables like asparagus or broccoli, or even chicken! Perfect for a New Year's Eve dinner party!



1/3 Cup white vinegar  
1/3 Cup dry white wine  
2 shallots, finely minced  
1/2 teaspoon white or black pepper  
3 egg yolks (at room temperature)  
1 & 1/2 sticks butter  
3/4 tsp. salt  
1/4 tsp. cayenne pepper  
3/4 tsp. dry tarragon OR 3 teaspoons fresh (finely chopped)  
1/2 tsp. chervil (optional)

Sauté the shallots in a little butter until very soft. Add the vinegar, wine and pepper and reduce to about 2 Tablespoons. Now, if you want to be fancy and proper, strain it, but I just leave everything in the sauce. In a separate container, melt the butter in the microwave.

Add the yolks to a blender, together with the salt, cayenne, tarragon and chervil and vinegar mixture. Blend on medium high, slowly streaming in the butter. Serve warm. (You can also use an immersion blender in a tall, narrow container.)