

House on Kahl Road Cookbook Recipe

Bearnaise Sauce

- 1/4 cup vinegar
- 1 Tablespoon shallots, chopped
- 1/2 Teaspoon fresh ground black pepper
- 2 Tablespoons tarragon chopped
- 1/4 Cup water
- 1/8 Cup white cooking wine
- 5 Egg yolks
- 1 1/2 Cups butter, chopped into pats
- 1 Tablespoon chervil, chopped
- Salt, to taste

1. Whisk together first 7 ingredients in saucepan then place over medium low heat.
2. When mixture is warm, start adding individual pats of butter while whisking constantly. (You don't have to whisk very fast, just enough to keep sauce in motion and from settling on bottom of pan.)
3. As pats of butter melt, continue adding individually until all are gone.
4. Sauce will thicken gradually as butter melts and binds to eggs.
5. When the sauce just begins forming peaks, remove from heat, while continuing to stir for another 2 minutes.
6. Stir in chervil and let sit for a couple minutes to allow fusion.

We use this sauce with Chicken Chesapeake and Poor Man's Benedict.

