

Béarnaise Sauce

This goes with the crab cakes and eggs Benedict.



Ingredients:

- 1 large egg
- 1/2 shallot
- 1/4 lb. (1 stick) unsalted butter
- 2 Tbsp. white wine vinegar
- 1 tsp. tarragon leaves
- dash salt
- dash freshly ground pepper

Equipment:

- Blender

Béarnaise Sauce:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Separate egg yolk, save or discard whites	2
	Mince shallot	2
	Stem tarragon and chop finely, reserve sprigs for garnish	2
	In a small sauce pan over low heat, melt 1 stick of butter until bubbling hot	2
	In a blender, combine 2 Tbsp. vinegar and egg yolk on high speed	20 seconds
	On low speed, remove center lid of blender and pour in the hot butter in a thin steady stream	1
	Add tarragon and shallot and continue to blend	1
	Add a dash of salt and dash of pepper	1
	Serve while still warm	
	Total	11 min