

Bearnaise Sauce

Very good

1/2 cup white vinegar  
1Tbs. tarragon vinegar  
1Tbs. Shallots (onions)  
1 small sprig parsley  
1 dash of white pepper

Cook over hot flame until mixture is reduced to two thirds of its org. volume. Cool and add 3 egg yolks.

Stir constantly alternating with the egg yolks 1/2 lb. of melted butter until you reach the consistency of heavy cream. Then add a dash of cayenne pepper. If desired add 1 tsp of tarragon leaves and 1 tsp. Chervil or 2 tsp. finely chopped parsley.