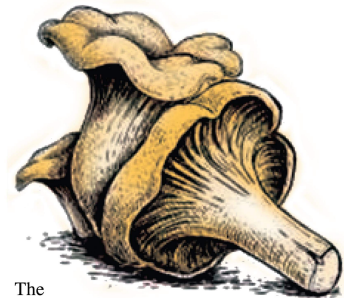


# Bearnaise Mayonnaise

for grilled meats, chicken and seafood

I love béarnaise sauce but not always the hassle of making it. This béarnaise mayonnaise is a key to easily elevating my weekday meals by adding a dab of butter to a variety of meats, fish and vegetables.



The  
Carriage House  
Cooking School

¼ cup	white-wine vinegar
1 small	shallot, peeled and minced
½ teaspoon	freshly cracked black pepper
2 tablespoon	chopped fresh tarragon leaves

¾ cup	mayonnaise
¼ cup	sour cream
4 tablespoons	chopped fresh tarragon
1 tablespoons	dry vermouth
1 tablespoons	lemon juice
Pinch of	kosher salt
Pinch of	black pepper

1. Put the vinegar, shallots, black pepper and 1 tablespoon of tarragon leaves into a small saucepan, and set over a medium flame. Bring just to a boil, and then reduce heat to a simmer until there are only a few tablespoons of liquid left, approximately 5 minutes. Remove from heat, and set aside to cool (the cooling process can be expedited if you place the bowl over ice or spread the mixture out on a cool baking sheet).
2. In a mixing bowl add the cooled reduction mixture, mayonnaise, sour cream, tarragon, vermouth, lemon juice, salt and pepper. Whisk until well combined, about 30 seconds.
3. Place the mayonnaise in an airtight container. The sauce will last up to a week in the refrigerator.