

BEARNAISE SAUCE

Ingredients

1. 4 egg yolks
2. Juice of 1 lemon
3. 2 c. melted butter
4. Salt
5. Pepper
6. 2 tbsp. capers
7. 1/4 c. chopped parsley
8. 1 tbsp. tarragon vinegar

Instructions

1. In top of double boiler, beat egg yolks and lemon.
2. Cook slowly over low heat. Never allowing water in bottom of pan to come to a boil.
3. Slowly add melted butter to above.
4. Add salt and pepper, capers, parsley, vinegar, stir to blend. Makes 2 cups.