

# Bearnaise Butter

*1 tablespoon water*  
*1 tablespoon tarragon vinegar*  
*1 tablespoon onion, diced*  
*1 tablespoon garlic, chopped*  
*2 teaspoons dried tarragon*  
*1/4 teaspoon salt*  
*1 stick unsalted butter*

In a saucepan over medium heat, combine the water, vinegar, onion, garlic, tarragon and salt. Cook, stirring occasionally, until the liquid has reduced by half, about 5 minutes.

Cut the unsalted butter into pieces. Stir into the hot liquid until melted.

Chill until the butter sets, about two hours.

Serve over grilled chicken, steak, steamed shrimp or pasta. Add a side of steamed green beans.

Garnish the plate with dried parsley.

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Per Serving (excluding unknown items): 829 Calories; 92g Fat (97.5% calories from fat); 2g Protein; 4g Carbohydrate; trace Dietary Fiber; 248mg Cholesterol; 548mg Sodium. Exchanges: 1/2 Vegetable; 18 1/2 Fat.