

## Creollaise Sauce

### Ingredients:

4 cups of Béarnaise Sauce  
4 tbsp of Creole mustard

### Béarnaise Sauce:

#### Ingredients:

- 1 cup fresh tarragon, chopped
- 5 shallots, minced
- 1 cup champagne vinegar
- 1 cup dry white wine
- 12 egg yolks
- 4 sticks butter, melted
- Salt and pepper to taste

#### Directions:

In a large saucepan, combine the tarragon, shallots, vinegar and wine over medium-high heat. Bring to a simmer and cook until reduced by half. Remove from heat and set aside.

Place a stainless steel bowl in a saucepan containing simmering water, or use as a double boiler. Whisk the egg yolks until doubled in volume. Slowly add the melted butter, continue beating until sauce is thickened. Stir in reserved shallot reduction.

Season with salt and pepper, set aside wrapped in a warm spot.