

Bearnaise Butter

Southern Living Test Kitchen

Southern Living Magazine - September 2012

1 cup butter, softened

2 tablespoons pickled shallots (see recipe), minced

1 1/2 tablespoons chopped fresh tarragon

1/4 teaspoon freshly ground pepper

Beat the butter, shallots, tarragon and pepper at MEDIUM speed with an electric mixer until combined.

Spoon the butter onto plastic wrap. Roll tightly, forming a log.

Serve immediately or chill until ready to serve.

Store in a refrigerator for up to two weeks.

Yield: 1/2 cup

Per Serving (excluding unknown items): 1629 Calories; 184g Fat (99.3% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 497mg Cholesterol; 1874mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 36 1/2 Fat.