

Quik  
Creations™

# RECIPE

## Béarnaise Sauce

1 (2 lb. bag )  Butter Sauce

1/4 Cup White Wine Vinegar

1/8 Cup Lemon Juice

2 Teaspoons Tarragon


2 Teaspoons Shallot (dry)

1/2 Teaspoon Salt

1/4 Teaspoon Sugar

1/4 Teaspoon Black Pepper

1/8 Teaspoon Cayenne Pepper

**Directions:** Heat  Butter Sauce, add ingredients, blend. Thin with water to desired consistency.

**Yield:** 14-16 servings

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