



Recipes

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Chipotle Béarnaise Sauce

Serves 1

Ingredients:

- 1/2 cup Butter
- 1 1/2 tsp. Shallots , minced
- 3 Tbsp. Chipotle Chiles in Adobo Sauce, finely chopped
- 1 Tbsp. White Wine
- 1 Tbsp. White Vinegar
- 3/4 cup Milk
- 2 Tbsp. Hollandaise Sauce Mix
- 1 1/2 Cilantro , chopped

Directions:

1. In a small saucepan over medium heat, melt 1 oz. of the butter and sauté the shallots. Remove from heat once the shallots are translucent.
2. Add the chipotle mixture, wine, vinegar and milk. Whisk in the hollandaise sauce mix until smooth.
3. Return to the heat and add the remaining butter. Stir constantly until sauce comes to a boil. Remove from heat and stir in cilantro. Keep warm until served.