

# Asparagus with Poached Eggs and Béarnaise Sauce

## Ingredients

- 1 bunch of asparagus
- 4 eggs
- salt and pepper

### For Sauce

- 1 shallot, finely chopped
- 1 1/2 teaspoons tarragon
- 1/2 cup white-wine vinegar
- 4 egg yolks
- 1 stick of unsalted butter, cut into cubes
- kosher salt

## Directions

1. Boil about an inch of water in an asparagus pot. Steam asparagus until tender about 5 minutes.
2. Boil about 3 inches of water in a large sauté pan. Reduce heat to medium and break one egg into a heatproof, non-stick bowl. Gently tip the bowl and slide the egg into the water. Cook until whites are set but yolks are still runny. About 3 minutes depending on the size of your egg.
3. Divide asparagus among 4 plates, and top each with an egg. Drizzle with sauce and season with salt and pepper.

### For Sauce

1. In a saucepan, bring shallot, tarragon, and vinegar to boil. Cook until liquid reduces to 2 tablespoons; strain.
2. Rinse pan; return mixture to pan. Make sure all the pieces of shallot are cleaned out of the pan. Whisk together egg yolks and 2 tablespoons water. Add to pan. Cook over VERY low, whisking constantly until mixture thickens, about 4 minutes.
3. Gradually whisk in butter. Keep whisking until all butter is melted about 3 minutes. Transfer to a bowl immediately to stop further cooking. Season with salt to your taste.