

## 6 Compound Butter Recipes

### Herbed Compound Butter

#### INGREDIENTS

- **½ cup (1 stick) unsalted butter, softened**
- **1 tablespoon minced shallots or 1 garlic clove, grated on a Micro plane or minced**
- **1 tablespoon chopped fresh thyme or rosemary**
- **1 tablespoon minced parsley or chives**
- **1 teaspoon fresh lemon juice**
- **¼ teaspoon black pepper**
- **¼ teaspoon fine sea salt, more to taste**

#### PREPARATION

1. In a bowl, mash together butter, shallots or garlic, herbs, lemon juice, pepper and salt.
2. Spoon the butter onto a piece of parchment paper or plastic wrap, form into a log and wrap well. Chill for at least 3 hours before using.

### Cilantro Lime Compound Butter

- **Prep time:** 5 minutes

#### INGREDIENTS

- 8 Tbsp unsalted butter, room temperature (slightly softened)
- 1/4 cup finely chopped cilantro, packed
- 1 Tbsp fresh squeezed lime juice
- 1/2 teaspoon lime zest (optional)
- 1 teaspoon salt

## METHOD

**1** Mix together the chopped cilantro, lime juice, lime zest, and salt in a medium bowl.

**2** Smash the softened butter into the cilantro lime mixture and mix it until the cilantro is well distributed.

**3** To save the butter for later, wrap it up in plastic wrap in the shape of a log and refrigerate until stiff. To use, just unwrap and slice from the butter log.

Serve with corn-on-the-cob or over your favorite fill-in-the-blank.

## Smoked Paprika & Rosemary Butter

1 stick unsalted butter

1 tablespoon minced fresh rosemary

1 teaspoon smoked paprika

½ teaspoon salt

How to serve:

- Dollop on top of cooked steak, chicken or fish
- Sauté shrimp in the butter
- Serve with grilled or boiled ears of corn
- Brush on grilled vegetables

## Cinnamon Maple Butter

1 stick unsalted butter

1 tablespoon pure maple syrup

¾ teaspoon ground cinnamon

How to serve:

- Spread on toast
- Dollop on top of pancakes or waffles
- Spread on cornbread
- Serve with baked sweet potatoes

# Roasted Garlic & Herb Flavored Butter



## Ingredients

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- 2 heads roasted garlic
- 1 stick butter, softened
- 1 teaspoon fresh parsley
- 1 teaspoon fresh basil
- 1 teaspoon fresh chives

## Instructions

### ***To roast the garlic:***

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1. Take an entire head of garlic and slice it (almost like you're slicing it in half) but just cut enough of the top off to expose the garlic inside
2. Next place it in some aluminum foil and sprinkle it with some kosher sea salt and pepper and drizzle it with olive oil
3. Wrap it up and bake them in a preheated oven at 375 for 40-45 minutes
4. Once they have cooled a bit and you can touch them, just squeeze the garlic out

### ***To make the butter:***

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1. Place all ingredients in a food processor, or mix by hand or a hand mixer. Just mix it.
2. Place the softened butter in the middle of a piece of wax paper and start to shape it into a long log
3. Twist the ends and you can now refrigerate and keep as long as regular butter

## Notes

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# Worcestershire Chive Compound Butter

## INGREDIENTS

1.
  - 8 tablespoons (1 stick) butter, room temperature
  - 1/4 cup chopped shallots
  - 2 teaspoons minced garlic
  - 3 tablespoons Worcestershire sauce
  - 2 tablespoons dry mustard
  - 2 tablespoons chopped fresh chives
2.
  - 4 10- to 12-ounce T-bone steaks

## PREPARATION

1. Melt 1 tablespoon butter in heavy small skillet over medium heat. Add shallots and garlic; sauté until transparent, about 1 minute. Transfer shallot mixture to bowl. Add remaining 7 tablespoons butter, 1 tablespoon Worcestershire sauce, 1 tablespoon dry mustard and 2 tablespoons chives and stir with fork to blend. Season to taste with salt and pepper. Place plastic wrap on work surface. Transfer butter mixture to plastic wrap and form butter into 5-inch-long log. Roll up in plastic, enclosing completely. Refrigerate until firm. (Can be prepared 3 days ahead. Keep refrigerated.)