

Herbed Compound Butter

May 15th, 2023

Prep Time: 00:15

Cook Time: 00:00

Herbed compound butter is an easy method for introducing a complex flavor to your meal. Use compound butter to sauté vegetables, or for finishing a high quality steak.

Ingredients:

1/2 cup (1 stick) Unsalted Butter, softened but not melted

2 Cloves Garlic, minced

2 Tablespoons Fresh Parsley, finely chopped

1 Tablespoon Fresh Sage, finely chopped

2 Teaspoons Fresh Rosemary, finely chopped

1 Teaspoon Fresh Thyme, finely chopped

1/4 Teaspoon Sea Salt

Directions:

Place the Butter Stick in a small mixing bowl.

Place a small sauté pan over medium heat. Scoop 1 Teaspoon of the Butter from the Butter Stick and add to the pan.

Add the Minced Garlic. Cook, stirring constantly, for 1 to 2 minutes until the Garlic is fragrant.

Remove the cooked Garlic from the pan and add to the small mixing bowl.

Add all of the minced fresh herbs into the bowl.

Use a hand mixer to whip, and fully blend, the butter with the Herbs.

Lay out a sheet of plastic wrap or parchment paper.

Place the Butter mixture in the center of the plastic wrap, in the shape of a Log.

The Log should be about 6 inches long and about 1 inch thick.

Roll the Log, as needed, to perfect the Log shape.

Roll Butter Log up in the plastic wrap, twisting the ends to seal the wrap.

Refrigerate until the Butter Log becomes more solid, about 45 minutes.

Store refrigerated, in an air tight container, for up to 1 week.