

Compound Butter

SIDES

Ingredients

Parsley, chives, and garlic:

- 1 block or stick Truly Grass Fed Salted Butter, room temperature
- 4 tbsp parsley, finely chopped
- 4 tbsp chives, finely chopped
- 1 small clove garlic, finely minced
- Black pepper

Sundried Tomato and Basil:

- 1 block or stick Truly Grass Fed Salted Butter, room temperature
- 1/4 cup sundried tomatoes, drained and finely chopped
- 10 basil leaves, finely chopped

Blue cheese, nuts, and rosemary:

- 1 block or stick Truly Grass Fed Salted Butter, room temperature
- 2 tbsp nuts of choice, finely chopped
- 1 tsp honey
- 1 tsp rosemary leaves, chopped

Citrus and mint:

- 1 block or stick Truly Grass Fed Salted Butter, room temperature
- 1 tbsp lemon zest
- 1 tbsp orange zest
- 6 mint leaves, chopped

Olives and thyme:

- 1 block or stick Truly Grass Fed Salted Butter, room temperature
- 2 tbsp green olives, finely chopped
- 1 tsp thyme leaves



Instructions

1. Cut parchment paper into a 12" x 8" rectangle.
2. Add butter and flavor ingredients in a medium bowl and mix until well combined.
3. Place compound butter on parchment paper and wrap it while rolling to create a log shape. Fold edges to seal.
4. Refrigerate compound butter for at least 3 hours before using. Store in refrigerator for up to a week, or in freezer for up to 2 months.



Naturally Irish. Truly Delicious.