

# Make it Yourself: Compound Butters

## Herb Butter

- 1lb butter
- 3-4 tbsp olive oil
- 2 tbsp chives, chopped
- 1 tbsp thyme, chopped
- 1 tbsp sage, chopped
- 1 tbsp rosemary, chopped

1. Combine oil and herbs first, and then add to softened butter.
2. By hand or with a mixer, whip the butter and oil until smooth and creamy.
3. This can be used on top of steaks, potatoes, fish, and even pasta!

## Maple Butter

- 1/2 cup butter (softened)
- 2 tbsp maple syrup (or pancake syrup)
- 1/4 cup brown sugar
- 1 tbsp pumpkin pie spice

1. Combine maple syrup, brown sugar, and pumpkin pie spice until smooth.
2. Whip together with softened butter until creamy and well combined.
3. Use this on top of baked sweet potatoes, waffles, pancakes, and biscuits!

## Garlic Butter

- 1 stick of butter (softened)
- 1 tbsp minced garlic
- 1/4 cup grated parmesan
- 1 tsp garlic powder
- 1 tsp Italian Seasoning
- 1/2 tsp black pepper
- 1/4 tsp paprika

1. Combine softened butter with minced garlic, and parmesan cheese.
2. Fold in seasonings and adjust by tasting it.
3. This is amazing for garlic bread, shrimp, chicken, or veggies!

\*This can be frozen to use later as well!\*

## Caramelized Onion Butter

- 2 tbsp butter
- 2 large onions (chopped)
- salt/pepper
- 1 cup butter softened

1. In a large skillet, add 2 tbsp butter and 2 chopped onions. Cook over medium heat until onions are completely soft and very browned. Let cool for 15-20 minutes.
2. Combine browned onions with salt, pepper, softened butter. Mix by hand until well combined.
3. Use on bread, steaks, veggies, or chicken!

## Brown Sugar Cinnamon Butter

- 1 /2 cup butter (softened)
  - 1/4 cup brown sugar
  - 1/4 tsp cinnamon
1. With a mixer, beat the butter, brown sugar, and cinnamon until well combined. The mix should be creamy and smooth.
  2. Use this on French Toast, waffles, pancakes, or just plain toast!

## Sweet & Spicy Butter

- 1 /2 cup butter (softened)
  - 1 tbsp sriracha sauce
  - 1/2 tbsp honey
  - 2-3 cloves garlic (minced)
  - 1/4 tsp salt
1. Combine sriracha sauce, honey, minced garlic, and salt first.
  2. Add to softened butter and mix well by hand or with a mixer.
  3. Serve over corn on the cobb, baked potatoes, or your favorite veggies!

## Bacon Butter

- 8 slices of bacon
  - 1 cup butter (softened)
  - 1/2 tsp black pepper
1. Cook bacon in large skillet. Once cooked removed bacon and place on paper towels to drain grease. Keep 1 tbsp bacon grease from pan.
  2. In a bowl, combine chopped bacon, 1 tbsp bacon grease, softened butter, and black pepper. Mix until creamy.
  3. Use this butter on biscuits, baked potatoes, or over roasted veggies.

## Lemon-Herb Butter

- 1 /2 cup butter (softened)
  - 1 lemon (juice and zest)
  - 1.5 tsp Italian herb blend
1. With a mixer or by hand, beat butter until smooth.
  2. Add in lemon juice/zest, and seasoning, and fold until well combined.
  3. Use this with chicken, fish, or veggies!

## Tuscan Butter

- 3 tbsp (1oz) sun dried tomatoes (minced)
  - 2 tbsp basil (finely chopped)
  - 2-3 garlic cloves (minced)
  - 1 cup butter softened
1. Combine all ingredients and mix well until smooth. Add salt and pepper if needed.
  2. Use this butter on pasta, shrimp, chicken, or rice!