

Compound Butter

Herb Garlic Butter

Ingredients:

- 2 Sticks Unsalted Butter, Room Temperature
- 2 Cloves Garlic, Smashed and Finely Chopped
- 4 Tbsp. Chopped Chives
- 4 Tbsp. Chopped Parsley
- 1 Tbsp. Lemon Juice

Method:

1. Add all the ingredients to a large mixing bowl. Using an electric hand mixer or stand up mixer beat all ingredients until well incorporated and fluffy. (If you do not have an electric mixer, you can do this by hand using a strong spoon and whisk, it will just take longer.)
2. Place a medium size piece of parchment paper or plastic wrap onto a flat surface. Using a rubber spatula spoon the butter onto the center of the parchment paper or plastic wrap.
3. Grabbing the bottom portion of the wrap pull it up over the butter and begin forming the wrap around the butter, rolling and forming a log shape. Twist the ends of the wrap and place butter in the fridge to set through.

Cranberry Orange Butter

Ingredients:

- 2 Sticks Unsalted Butter, Room Temperature
- ¼ Cup Dried Sweetened Cranberries
- 2 Tbsp. Brandy
- Zest of One Mandarin Orange, Short Strips