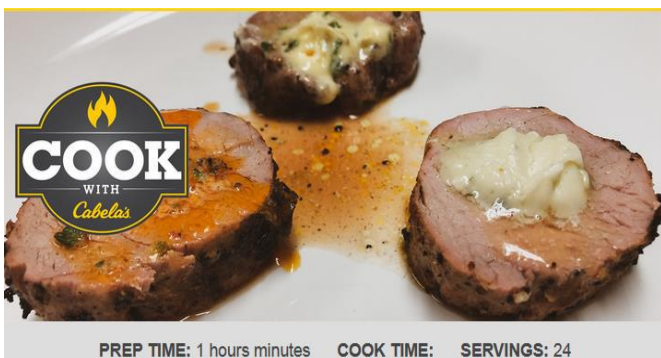


# 3 Types of Compound Butter

Everyone claims that they can make a steak better than the nicest steakhouse in your town, you've probably heard it 100 times. But what can actually set your steak apart from the local chop house or your annoying neighbor Dan? Having three different slabs of flavored butter ready for your guests to choose from!



INGREDIENTS

Garlic Herb Butter	Gorgonzola Butter	Chipotle Lime Butter
<ul style="list-style-type: none"><li>• 1 Tbsp Thyme</li><li>• 2 Tbsp Chives</li><li>• 1 Tbsp Oregano</li><li>• 4 Cloves Garlic</li><li>• Pinch of Red Pepper</li><li>• Pinch of Salt</li><li>• 1 Cup Butter</li></ul>	<ul style="list-style-type: none"><li>• 1 Tbsp Sage (optional)</li><li>• 4 oz Gorgonzola</li><li>• Pinch of Red Pepper</li><li>• Pinch of Salt &amp; Peper</li><li>• 1 Cup Butter</li></ul>	<ul style="list-style-type: none"><li>• 1 Tbsp Oregano</li><li>• 1 Lime Zest &amp; Juice</li><li>• 1 Can Chillies in Adobo Sauce</li><li>• Pinch of Salt</li><li>• 1 Cup Butter</li></ul>

## DIRECTIONS:

**Garlic Herb Butter:** Mix all of the ingredients, except the butter, in a large bowl and mix. Microwave the mix for 45 seconds to bring the flavor out of the garlic and herbs. Add in the butter and beat until combined.

Scrape onto a square sheet of wax paper or cling wrap. Roll and push outwards into a long cylinder. Roll the ends to seal it tight. Refrigerate.

**Gorgonzola Butter:** Mix all of the ingredients in a large bowl and beat until combined.

Scrape onto a square sheet of wax paper or cling wrap. Roll and push outwards into a long cylinder. Roll the ends to seal it tight. Refrigerate.

**Chipotle Lime Butter:** Dump the can of chilies in adobo sauce into a blender and add ¼ cup of water. Blend the chilies until they are smooth. Pour into a storage container as you will only use 2 tablespoons.

Mix all of the ingredients, plus 2 tablespoons of the chili puree, in a large bowl and beat until combined.

Scrape onto a square sheet of wax paper or cling wrap. Roll and push outwards into a long cylinder. Roll the ends to seal it tight. Refrigerate.

Vacuum Sealing: Cut the butter into 4 person portions and vacuum seal to preserve. Freeze the butter and pull out when needed.

