



## COMPOUND BUTTER

### Ingredients

2 tbsp Any River House Dressing

1/2 cup Parsley, sage, thyme and other aromatic herbs, removed from stem

2 sticks Butter

### Method

1. Soften butter. Leave butter in a warm kitchen until soft or microwave in 5 second increments, do not melt.
2. Blend. In blender, add softened butter, roughly chopped herbs and dressing. Pulse the blender for 10 second increments and scraping the sides along the way, a smaller blender is great for this.
3. Serve! Remove from blender and serve in a dish for guests to spread onto rolls. Enjoy!

Also save this compound in the fridge for up to 2 weeks and use as a rub for skin on chicken before the oven, scrambled eggs or just in place of butter!