

**Better**<sup>TM</sup>  
CRAFT BUTTER

# DELICIOUS

BETTER BUTTER BOARDS



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## BETTER MADE POSSIBLE

You know when everything feels within reach? That's what it's like in kitchen with Better Butter. Focus on what you love, we'll help you savor more delicious moments along the way

**MADE WITH REAL BUTTER, NO ADDED OILS**

Made with real butter and real, whole-food ingredients, Better Butter is rich, creamy, and flavorful. With endless possibilities, our craft butter easily makes you feel like you've got this cooking thing down.

## BUTTERBOARDS

1. Cinnamon Pecan Butter Board
2. Italian Herb & Garlic Butter Board
3. Spicy Thai Shrimp Butter Board
4. Thanksgiving Pumpkin Butter Board
5. Honey Apple Crumble Butter Board
6. Chocolate Brownie Butter Board
7. Greek-Inspired Butter Board
8. Steakhouse Chicken Butter Board
9. Fig & Honey Butter Board
10. Mushroom-Lovers Butter Board



# CINNAMON PECAN BUTTER BOARD



This butter board combines the subtle spice and sweetness of our Cinnamon Brown Sugar Craft Butter with toppings like candied pecans and maple syrup, making it perfect for holiday gatherings or a sweet treat any time.

### INGREDIENTS:

- Better Butter Cinnamon Brown Sugar Craft Butter •
- Roasted or candied pecans
- Clementines
- Maple syrup
- Cinnamon sticks for a garnish

### INSTRUCTIONS:

1. Place your Better Butter Cinnamon Brown Sugar Craft Butter at room temperature and allow to soften.
2. Spread your softened cinnamon brown sugar on your butter board.
3. Sprinkle the roasted or candied pecans over the butter.
4. Slice your clementine into wedges and scatter them on top of the butter board.
5. Drizzle the maple syrup over the entire board.
6. Add cinnamon sticks for a garnish.
7. Serve with brioche, crackers, or your choice of bread.



# ITALIAN HERB & GARLIC BUTTER BOARD

This butter board brings together traditional Italian herbs with garlic, sun dried tomato, and fresh parmesan cheese for a creation that is perfect for serving as an hors d'oeuvre at your next get-together.

### INGREDIENTS:

- Better Butter Garlic Parmesan Basil Butter
- Minced roasted garlic
- Sun dried tomato
- Freshly grated parmesan cheese
- Fresh basil

### INSTRUCTIONS:

1. Set your container of Better Butter Garlic Parmesan Basil Butter on the counter and allow to soften.
2. Once softened, spread the butter on your board.
3. Sprinkle the minced roasted garlic over the butter.
4. Scatter the sun dried tomato on top of the butter.
5. Grate your parmesan cheese and sprinkle it over top.
6. Finish your butter board with a few fresh leaves of basil.
7. Serve with garlic bread or French bread.



# SPICY THAI SHRIMP BUTTER BOARD



This butter board combines our rich European Style Craft Butter with sautéed shrimp, roasted garlic, and sweet chili sauce to achieve a Thai-inspired appetizer that is perfect for serving alongside a bottle of wine with a few good friends.

## INGREDIENTS:

- Better Butter European Style Craft Butter
- Medium shrimp
- Minced roasted garlic
- Sweet chili Thai sauce
- Sesame seeds
- Cilantro

## INSTRUCTIONS:

1. Begin by allowing the Better Butter European Style Craft Butter to soften at room temperature.
2. Sauté or boil your shrimp and set it aside.
3. Once softened, spread your craft butter on to the board.
4. Add your shrimp on top of the butter, ensuring it's not so hot that it will melt the butter. You can serve your shrimp warm or cool it as you would with a shrimp cocktail.
5. Sprinkle the minced roasted garlic over the board.
6. Drizzle the sweet chili Thai sauce over the entire butter board.
7. Sprinkle sesame seeds on top of the butter board.
8. Finish your butter board with whole cilantro leaves.
9. Serve with crackers or bread.

# THANKSGIVING PUMPKIN BUTTER BOARD



This butter board is inspired by traditional Thanksgiving flavors starting with our Better Butter Pumpkin Sweet Craft Butter. While perfect for serving at holiday get-togethers, the Thanksgiving Pumpkin Butter Board is good anytime you want the cozy, nostalgic feeling of sitting by a warm fire and enjoying meals with family and friends.

## INGREDIENTS:

- Better Butter Pumpkin Sweet Craft Butter
- Pumpkin seeds
- Candied pecans
- Dried cranberries
- Maple syrup

## INSTRUCTIONS:

1. Allow the Better Butter Pumpkin Sweet Craft Butter to soften at room temperature.
2. Spread the Better Butter Pumpkin Sweet Craft Butter on to the board.
3. Use either store-bought pumpkin seeds or roast your own, and simply sprinkle them on top of the butter.
4. Add your candied pecans and then your dried cranberries, scattering them on top of the butter as well.
5. Finish the butter board with a drizzle of real maple syrup.
6. Serve with your choice of crackers or bread.



# HONEY APPLE CRUMBLE BUTTER BOARD

This butter board offers the perfect balance between sweet and tart. With a drizzle of honey and a satisfying crunch from fresh apples and a homemade crumble topping, the board is brought together with our rich Better Butter Honey Sweet Butter, making it the perfect dessert or snack.

## INGREDIENTS:

### FOR THE BUTTER BOARD:

- Better Butter Honey Sweet Butter
- Apples
- Honey

## INSTRUCTIONS:

1. Set your Better Butter Honey Sweet Butter out and allow it to soften.

### FOR THE CRUMB TOPPING:

2. Preheat your oven to 350°.
3. Melt a ½ cup of Better Butter Honey Sweet Butter in a bowl.
4. Add the 1 cup of flour, ½ cup brown sugar, and ½ cup oats to the bowl and mix.
5. Spread the mixture onto a parchment-lined baking sheet.
6. Bake for approximately 25 minutes until the edges begin to brown and become crisp.
7. Allow the crumble to cool for at least 15 minutes before placing it on your butter board.



### FOR THE CRUMB TOPPING:

- ½ cup Better Butter Honey Sweet Butter
- 1 cup flour
- ½ cup packed brown sugar
- ½ cup oats

### TO ASSEMBLE THE BUTTER BOARD:

8. Spread your softened Better Butter Honey Sweet Butter on your board.
9. Slice your apples and scatter them on top of the butter.
10. Sprinkle your desired amount of your freshly made crumble on top of the butter board. Save the rest for another recipe or for topping ice cream.
11. Drizzle the honey over the entire board.
12. Serve with your choice of bread or crackers.

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## CHOCOLATE BROWNIE BUTTER BOARD

This butter board is rich and indulgent. Made with Better Butter Chocolate Craft Butter, the board is topped with everything you would want to find in your favorite brownies, including the brownies themselves! Serve this for dessert or a sweet snack at your next gathering for an instant hit.

### INGREDIENTS:

- Better Butter Chocolate Craft Butter
- Store-bought brownies
- Walnuts
- Dried Raspberries
- Caramel sauce

### INSTRUCTIONS:

1. Bring your Better Butter Chocolate Craft Butter to room temperature and allow it to soften.
2. Spread the softened butter onto the board.
3. Take your favorite store-bought brownies, cut them into cubes, and place them on top of the butter.
4. Add some dried Raspberries to the board.
5. Sprinkle walnuts on top of the butter board.
6. Finish with a drizzle of caramel sauce.
7. Serve with graham crackers or your choice of bread.





## GREEK-INSPIRED BUTTER BOARD

This butter board is inspired by traditional Greek ingredients like olives, feta cheese, and olive oil. When combined with Better Butter Garlic Herb Craft Butter, the mix of acidity and richness mingle together for an unforgettable experience.

### INGREDIENTS:

- Better Butter Garlic Herb Craft
- Better Butter Kalamata olives
- Red onion
- Feta cheese
- Lemon zest
- Extra virgin olive oil

### INSTRUCTIONS:

1. Bring the Better Butter Garlic Herb Craft Butter to room temperature to soften.
2. Spread the softened craft butter on your board.
3. Chop the kalamata olives and add them to the board.
4. Thinly slice your red onion and add slices on top of the butter board.
5. Sprinkle the feta cheese on your board.
6. Zest a lemon over top of the butter board.
7. To finish, add a small drizzle of extra virgin olive oil.
8. Serve with pita or village bread.





# STEAKHOUSE CHICKEN BUTTER BOARD

With a blend of southwest seasonings and rich, real butter, Better Butter Steakhouse Craft Butter elevates these traditional pairings to the next level. The Steakhouse Chicken Butter Board is perfect for a savory snack or an hors d'oeuvre at your next get-together.

## INGREDIENTS:

- Better Butter Steakhouse Craft Butter Shredded chicken
- Bacon
- Roasted red pepper
- Crumbled bleu cheese
- Green onion

## INSTRUCTIONS:

1. Bring the Better Butter Steakhouse Craft Butter to room temperature.
2. Spread the softened butter on to the board.
3. Arrange shredded chicken on top of the butter.
4. Chop cooked bacon and sprinkle it on to the board.
5. Slice roasted red pepper and add to the butter board.
6. To finish, sprinkle crumbled bleu cheese and sliced green onion on top of the board.
7. Serve with dinner rolls.





## FIG & HONEY BUTTER BOARD

This butter board is as pretty as it is delicious. With fresh figs, honey craft butter, and finished with edible flowers, this is one butter board that can be served with the appetizers or desserts.

### INGREDIENTS:

- Better Butter Honey Sweet Craft
- Better Butter Fresh mission figs
- Granola
- Honey
- Edible flowers
- Sea salt

### INSTRUCTIONS:

1. Allow the Better Butter Honey Sweet Craft Butter to sit at room temperature until softened.
2. Spread the softened craft butter onto the board.
3. Slice your fresh figs into halves or quarters and add them to the board.
4. Choose a granola with a complimentary flavor profile and sprinkle it on to your board.
5. Add a drizzle of honey over the board.
6. Arrange edible flowers on top of the butter board.
7. Finish with a small sprinkling of sea salt.
8. Serve with bread or crackers.

# MUSHROOM-LOVERS

## BUTTER BOARD



This butter board features Better Butter Black Truffle Craft Butter, portabella mushrooms, and roasted garlic to create an earthy, yet complex profile. Whether you plan on serving this as an appetizer at a dinner party or alongside steaks at a cookout, this will be a dish your guests will be talking about for some time.

### INGREDIENTS:

- Better Butter Black Truffle Craft Butter
- Portabella mushrooms
- Minced roasted garlic
- Freshly grated parmesan
- Chives

### INSTRUCTIONS:

1. Allow the Better Butter Black Truffle Craft Butter to soften at room temperature.
2. Spread the craft butter on to the board.
3. Grill or bake your portabella caps, allow to cool slightly, slice, and place on top of the butter.
4. Sprinkle minced garlic over the butter.
5. Grate fresh parmesan cheese onto the butter board.
6. Finish the board with a sprinkling of chopped chives.
7. Serve with a rustic bread for dipping.

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# SERVE UP SOME MAGIC

REAL BUTTER, SIMPLE INGREDIENTS

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SCAN BELOW  
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