

## COMPOUND BUTTER

Featuring our **Smothered** seasoning

Total Time: 10 minutes

### RECIPE

- 1 stick (1/2 cup) unsalted butter, preferably Kerrygold
- 1 Tbsp olive oil
- 1 Tbsp Mushroom Street Farms **Smothered** spice blend
- 2 cloves finely minced garlic
- Zest from one small lemon
- 1 tsp salt
- 2 Tbsp fresh parsley, finely chopped

### PREPARATION

#### STEP 1

Place one stick of room temperature butter in a medium-sized mixing bowl.

#### STEP 2

Using the backside of a fork, mix the olive oil, Mushroom Street Farms **Smothered** spice blend, minced garlic, lemon zest, salt, and fresh parsley into the softened butter until thoroughly incorporated.

#### STEP 3

Scrape the herb butter onto plastic wrap, or parchment paper.

#### STEP 4

Then, form the compound herb butter for steak into a log, twisting the ends to seal.

#### STEP 5

Refrigerate the butter until it is firm and can be sliced or scooped.

Use the Compound Butter for Steak on grilled or cooked steaks, bread, roasted vegetables, and more!

**NOTE:** You can make a double batch of this recipe if desired. To store the extra portion, wrap it tightly in plastic wrap, seal it, and place it in the freezer. Properly sealed, it can last for several months. Thaw the frozen butter log in the refrigerator for a day or so before use.

## NUTRITION FACTS

### PER SERVING - 1 TABLESPOON

CALORIES	100
TOTAL FAT	11g
SATURATED FAT	6g
TRANS FAT	0g
CHOLESTEROL	25mg
SODIUM	200mg
TOTAL CARBOHYDRATES	0.5g
DIETARY FIBER	0g
SUGARS	0g
PROTEIN	0.5g