
FRESH THYME & GARLIC COMPOUND BUTTER



Prep time: 20 min. Total time: 20 min.

Compound butters are very versatile and can be used in all sorts of ways. From adding to vegetables, pasta, in sauces and soups, to pan fried steak, to make garlic toast and using with a whole roasting chicken to add moisture and flavor. There is many other ways to use compound butters...all you have to do is use your imagination.

½ cup salted butter
6 cloves of garlic, finely chopped
2 Tbsp. fresh thyme leaves, finely chopped
Pinch of fresh ground black pepper

In a small bowl, add butter, garlic, thyme and pepper. Using your hands, mix all together making sure everything is well incorporated in the butter. Remove from bowl and form into a small log shape. Wrap with plastic wrap and refrigerate then slice as needed.

This is great on vegetables, pasta, in soup, on steak, use to make garlic toast or stuffing under the skin on a whole roasting chicken.

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