

BLUE CHEESE COMPOUND BUTTER

F EASY

Last Modified: 05/20/2016

PREP: 15 Min
COOK: N/A

COMPOUND BUTTER

GREAT WITH GRILLED STEAKS & FILLETS

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Salted Butter	
7 ~ 10	Oz	Stilton Blue Cheese	Crumbled
2	Tsp	Coarse Kosher Salt	

PREPARATION

FACTOID	This is fantastic on grilled red Meats, and any Vegetable you like.
FACTOID	Stilton Blue Cheese is well worth the search. If not, use any <u>very</u> well-marbled Blue Cheese you can readily find. Meijer carries a thin wedge of Blue Cheese with a fantastic strong flavor that comes very close to Stilton (See Picture).
TOOLS	1) Food Processor OR Blender 2) Pastry Scraper
PREP	DISH 1) Crumble the Blue Cheese, divide it in half and set it aside.
1	Place the Butter, 1/2 of the crumbled Blue Cheese and Salt into a food processor & pulse until well mixed. Stir in the remaining 1/2 of Blue Cheese.
2	Spread the mixture on a sheet of waxed paper and fold the end over the top. Use a pastry scraper to tighten it into a Log shape and twist the ends to seal (See Picture). Refrigerate it until solidified for immediate use, or Freeze it for up to 3 months.
3	Place the wrapped Log into the refrigerator for 1 hour.
4	Unwrap the Compound Butter Log and slice it into 1/4 inch thick discs. Use 2 discs per Filet or Steak.
SERVE	Cut a small slot in the center of each Filet & stuff it with 1 slice of the Compound Butter - cook as you like. When done, place another slice of the Compound Butter on top of each Filet (or 2 slices on top of each Steak) and cook slightly longer to soften the Compound Butter on top.