

CHIVE COMPOUND BUTTER

F EASY

Last Modified: 05/20/2016

PREP: 10 Min
COOK: N/A

COMPOUND BUTTER

GOOD WITH BAKED POTATOES

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Salted Butter	Room Temp
1	Tsp	Dry White Wine (Chablis)	
5	Oz.	Chives (NOT Chinese Garlic)	Chopped

PREPARATION

FACTOID	Excellent over any Baked or Mashed Potato.
TOOLS	1) Food Processor OR Blender 2) Pastry Scraper
PREP	DISH 1) Chop the Chives and set them aside.
1	Place the room temperature Butter into a food processor & blend it until creamy. Add in the Chives and White Wine and pulse until they are mixed well.
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.
SERVE	Place a room temperature dollop on top of any hot Potato.