

CILANTRO & LIME COMPOUND BUTTER

F EASY

Last Modified: 06/09/2016

PREP: 20 Min
COOK: N/A

COMPOUND BUTTER

GREAT WITH GRILLED BEEF & CORN ON THE COB

QUA	MEASURE	INGREDIENT	PROCESS
1	Stick	Unsalted Butter	Softened
1	Clove	Garlic	Minced
1	Small	Lime	Zested
1/2	Tsp	Lime Juice	
2	Tbsp	Fresh Coriander Leaves (Cilantro)	Minced
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	Great melted over hot Corn On The Cob grilled or pan fried Steaks.
TOOLS	1) Medium Mixing Bowl. 2) Pastry Scraper.
PREP	DISH 1) Mince the Garlic Clove and set it aside. 2) Zest the Lime and mix it into the Garlic 3) Mince the Cilantro Leaves and mix them into the Garlic
1	Stir in thoroughly the softened Butter, Lime Juice and Salt and Pepper to taste.
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	Unwrap the Compound Butter Log and slice it into 1/4 inch thick discs. Use a disc on top of hot Sweet Corn on the Cob