

GARLIC COMPOUND BUTTER

F EASY

Last Modified: 06/01/2016

PREP: 15 Min
COOK: 8 Min
STOVETOP

COMPOUND BUTTER

GOOD FOR GARLIC TOAST, SCALLOPS, SNAILS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-----|---------|------------------------------|-----------|
| 2 | Sticks | Salted Butter | Room Temp |
| 20 | Cloves | Garlic | Blanched |
| 2 | Tbsp | Fresh Italian Parsley Leaves | Chopped |

PREPARATION

| | |
|---------|---|
| FACTOID | Makes a to die for Garlic Toast and greatly enhances the flavor of Sea Scallops (NOT for expensive mild Divers). |
| TOOLS | 1) Food Processor OR Blender 2) Small Saucepan 3) Pastry Scraper |
| PREP | DISH 1) Chop the Parsley Leaves and set them aside. |
| 1 | Blanch the Garlic Cloves in boiling water for 8 minutes - Pat them dry and blend them into a smooth paste in a food processor or blender. |
| 2 | Add the room temperature Butter into the food processor & blend the mixture until creamy. Add in the Parsley and pulse it until mixed well. |
| 3 | 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 | Slice the Log into 1/4" thick slices and add 1 or 2 on top of any hot Seafood. Spread a room temperature dollop on top of ANY crusty Bread and broil until light brown. |