

RED WINE COMPOUND BUTTER

F EASY

Last Modified: 06/09/2016

PREP: 1 Hr
COOK: 20 Min
STOVETOP

COMPOUND BUTTER

GREAT WITH ANY BEEF

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Unsalted Butter	Softened
1	7 Oz	Dry Red Wine (Pinot Noir)	
1	Medium	Shallot	Fine Chop
1	Bunch	Italian Parsley Leaves	Fine Chop
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	Great drizzled over any thinly sliced grilled or fried Beef.
TOOLS	1) Pastry Scraper 2) Small saucepan.
PREP	DISH 1) Finely chop the Shallot and set it aside. 2) Finely chop the Parsley Leaves and set them aside.
1	In a small saucepan over medium heat, add in the Shallot and Red Wine. Bring it to a boil and reduce until there is almost no more Wine left. Let it cool.
2	Stir in thoroughly the softened Butter, Parsley and Salt and Pepper to taste.
4	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 several discs on top of hot sliced grilled Beef.