

# ROASTED GARLIC & SHALLOT COMPOUND BUTTER

F EASY

Last Modified: 12/22/2014

PREP: 15 Min  
COOK: 40 Min Or 2 Hrs  
OVEN: 425 Or 225

COMPOUND BUTTER

GREAT WITH ANY GRILLED BEEF

QUA	MEASURE	INGREDIENT	PROCESS
1	Stick	Salted Butter	Room Temp
4	Small	Shallots	Roasted
1	Head	Garlic	Roasted
1	Tbsp	Extra Virgin Olive Oil (EVOO)	
3	Tbsp	Fresh Flat Leaf Italian Parsley Leaves	Divided
2	Sprigs	Fresh Thyme	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## PREPARATION

<b>FACTOID</b>	Great over any grilled red Meat.
<b>TOOLS</b>	1) Heavy Duty Aluminum Foil 2) Food Processor OR Blender 3) Aluminum Quarter Sheet Pan 4) Plastic Wrap 5) Pastry Scraper
<b>PREP</b>	<b>DISH</b> 1) Preheat the oven to 425 (225 if you have 2+ hours available) with a rack near the center. 2) Strip the Parsley Leaves from their stalks. Separate 2 tablespoons of the Parsley leaves, chop and set them aside. 3) Cut the pointed tops off of the head of Garlic so you can just see the tops of each of the Cloves inside.
<b>1</b>	On a square of aluminum foil, Place the Garlic Head (cut end up) surrounded with the whole Shallots and top with the Thyme Sprigs. Drizzle everything generously with the EVOO. Sprinkle the top very generously with Salt and Pepper. Fold up the corners and seal together loosely.
<b>2</b>	Place the packet on a sheet pan and bake it for 35 to 40 minutes at 425 (2 hours at 225)
<b>3</b>	Place the room temperature Butter into a food processor or blender. Squeeze in all of the roasted Garlic. Cut the tops off of each Shallot and squeeze in the roasted insides. Discard the Garlic Paper, Shallot Skins and Thyme Sprigs. Add in the whole Parsley Leaves and pulse the mixture until it is smooth and creamy.
<b>4</b>	Mix in the chopped Parsley and spread the mixture on a sheet of waxed paper, folding 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.
<b>SERVE</b>	Unwrap the Compound Butter Log and slice it into 1/4 inch thick discs. Use several discs on top of hot sliced grilled Beef.