

ROASTED RED PEPPER COMPOUND BUTTER

F EASY

Last Modified: 06/09/2016

PREP: 1 Hr
COOK: N/A
BROILED

COMPOUND BUTTER

GREAT WITH ANY GRILLED BEEF

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Unsalted Butter	Softened
2	Tbsp	Roasted Red Peppers (Peeled)	Chopped
		Jarred Kind OK - But drain first	
1	Tbsp	Fresh Thyme Leaves	
3/4	Tsp	Smoked Paprika	
1/2	Tsp	Kosher Salt	
1	Pinch	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	Great over any grilled red Meat.
TOOLS	1) Food Processor OR Blender 2) Pastry Scraper 3) Aluminum Quarter Sheet Pan
PREP	DISH 1) Remove the blackened skin, veins, de-seed and chop the roasted Red Pepper and set it aside.
1	ROASTED PEPPER: Place the Red Pepper on a sheet pan and broil until it blackens, rotating it 1/4 turn as each side finishes.
2	In a food processor, add in the Roasted Peppers, Thyme, Paprika and Salt. Puree them into a smooth paste.
3	Pulse the softened Butter in with the Red Pepper Paste until mixed well. Pulse in the Black 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.