

# SHALLOT COMPOUND BUTTER

F EASY

Last Modified: 06/09/2016

PREP: 1 Hr  
COOK: 5 Min  
STOVETOP

COMPOUND BUTTER

GREAT WITH ANY GRILLED MEAT

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Salted Butter	Room Temp
1	Tsp	Dry White Wine (Chablis)	
5	Oz	Shallots	Blanched
2	Tbsp	Fresh Italian Parsley Leaves	Chopped

## PREPARATION

<b>FACTOID</b>	Great over most grilled Meats.
<b>TOOLS</b>	1) Food Processor OR Blender 2) Small Saucepan 3) Pastry Scraper
<b>PREP</b>	<b>DISH</b> 1) Chop the Parsley Leaves and set them aside.
<b>1</b>	Finely chop the Shallots and blanch them in salted boiling water for 3 minutes - Drain and squeeze out the moisture using a paper towel, blend them into a smooth paste in a food processor or blender.
<b>2</b>	Add the room temperature Butter and White Wine into the food processor & blend the mixture until creamy. Add in the Parsley and pulse until mixed well.
<b>3</b>	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.
<b>SERVE</b>	Slice the log into 1/4" thick discs and place on top of any grilling meat during the last few minutes of cooking.