

# SWEET FRUIT COMPOUND BUTTER

**F EASY**

Last Modified: 02/22/2015

PREP: 10 Min  
COOK: N/A

COMPOUND BUTTER

**GOOD WITH FRENCH TOAST, PANCAKES & WAFFLES**

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Unsalted Butter	Softened
1/4	Cup	Favorite Jam (No Seeds)	Room Temp
		Blackberry, Blueberry, Strawberry, Grape, Etc.	
		Raspberry Jam (Stonewall)	
		Blackberry Jam (Stonewall)	
		Strawberry Jam (Stonewall)	
1	Tbsp	Fresh Mint Leaves	Chopped
1 +/-	Pinches	Kosher Salt	To Taste

## PREPARATION

<b>FACTOID</b>	This is GREAT melted over hot Pancakes, French Toast and Waffles
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Pastry Scraper
<b>PREP</b>	<b>DISH</b> 1) Chop the Mint Leaves and set them aside.
<b>1</b>	Add the Butter into a medium mixing bowl and beat it with a wooden spoon or rubber spatula until it's smooth. Fold in the Jam, Mint and Salt and swirl in until it's partially incorporated.
<b>2</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). Freeze it for up to 3 months or simply place it in a ramekin for immediate use.
<b>SERVE</b>	Unwrap the Compound Butter Log and slice it into 1/4 inch thick discs. Use as many as you like.