

TARRAGON COMPOUND BUTTER

F EASY

Last Modified: 06/09/2016

PREP: 1 Hr 20 Min
COOK: N/A

COMPOUND BUTTER

GOOD WITH GRILLED MEATS, CHICKEN & FISH

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Salted Butter	Room Temp
1	Tsp	Dry White Wine (Chablis)	
3	Tbsp	Dried Tarragon	

PREPARATION

FACTOID	This is good melted over hot grilled Meats, Poultry and Fish.
TOOLS	1) Food Processor OR Blender 2) Small Mixing Bowl 3) Fine Wire Strainer 4) Pastry Scraper
PREP	None.
1	Place the Tarragon into warm water and soak it for 30 minutes. Drain it in a fine wire strainer and press the water out using the back of a spoon.
2	Place the room temperature Butter into a food processor or blender and blend it until creamy. Add in the Tarragon and White Wine and pulse them until well combined.
3	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	Slice the log into 1/4" thick discs and place on top of any grilling food during the last few minutes of cooking.