

Compound Butter – Garlic

Ingredients:

1 stick Unsalted Butter, at room temperature
Kosher Salt & freshly ground Black Pepper, to taste
½ tsp. Garlic Powder, or to taste
4 fresh Garlic Cloves, grated
¼ cup chopped fresh Italian Parsley



Directions:

Use a spoon and “mash” down the butter in a small bowl. Add all the ingredients, mix well until smooth. Spoon mix on to saran wrap, fold over, and shape into a log and refrigerate. When ready to use, cut into round pieces and serve.

Of course, this is excellent to spread over a baguette, add parmesan cheese, bake, and make your own garlic bread.

Also great over baked potatoes, vegetables, steak or chicken.