



# Creole Compound Butter

## Tools of the Trade

- Large metal bowl
- Spatula
- Chef's knife
- Plastic cutting board

## Ingredients

- 2 sticks sweet cream unsalted butter
- 2 TBSP sweet cream unsalted butter (to sauté)
- 1 whole Shallot (both sides) \*
- 1/2 Head curly parsley \*
- 5 cloves of garlic\*
- 2 TBSP Dreux Boys Creole Seasonings 1940 Medium
- 1 TSP Kosher Salt, Course
- \*all items above are minced

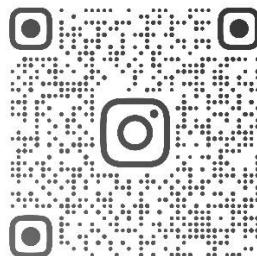
## Directions

1. Caramelize the shallots in butter
2. Turn down the heat, add the garlic & parsley
3. Remove all ingredients to a bowl, let this cool about 30 minutes
4. Combine sautéed ingredients, dry seasonings and room temperature butter, mix well
5. Wet the countertop with a very damp rag or paper towel
6. Stretch out the plastic wrap on the damp surface, about 15 inches wide
7. Pour the butter out and shape it to the width that you want
8. Roll it in the plastic wrap, twist the ends, then in foil
9. Refrigerate about 2 hrs before you use it so it cuts well
10. Once it takes shape and is firm, wrap in foil and store in fridge up to 2 weeks

## What to use this butter on?

Add to steak, fish, pork chops, baked sweet potatoes or Russet, toast, sautéed vegetables

- Add this in place of regular butter if you want to punch that flavor up.
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