

Blue Cheese Compound Butter

Ingredients;

Tarragon (rough Chopped) - 1 teaspoon

Parsley (rough Chopped) - 1 teaspoon

Toasted Garlic- 1 teaspoon

Caramelized Shallots (small dice) - 1 tablespoon

Sherry Vinegar- 1 oz

Blue Cheese- 2oz

Salt- 1 teaspoon

Butter- 8oz (softened)

Whole grain mustard- 1oz

Juice of half a lemon

Procedure;

Toast chopped garlic in oil under medium heat. As the garlic starts to brown, remove from oil and let cool.

Caramelize diced shallots in oil under medium heat until golden brown, remove from heat and cool.

In a mixer with paddle attachment, combine tarragon, parsley, blue cheese, garlic, and shallots.

Mix on low speed, you don't want to over whip the butter.

Once the ingredients start to incorporate add the mustard, lemon juice, and vinegar.

The butter can be used to finish all types of proteins, I suggest steak.