

DIRECTORY
COMPOUND BUTTERS
(FLAVORED BUTTERS FOR SAUCES)

1. Cranberry, Orange
2. Apple, Mint
3. Maple, Pecan
4. Orange, Walnut with Grand Marnier
5. “Blackened” butter (Cajun Seasoned)
6. Snail Butter
7. Blueberry Orange
8. Pesto Butter
9. Sun Dried Tomato Butter
10. Italian Butter
11. Picatta Butter
12. Blue Cheese, port Wine
13. Steak Butter
14. Shrimp Butter
15. Lobster Butter
16. Jamaican Butter
17. Roasted Red Pepper
18. Tropical Fruit Butter
19. Wasabi Butter with Ginger
20. Tarragon Butter
21. Bananas Foster Butter
22. Cherries Jubilee Butter

COMPOUND BUTTERS
1. CRANBERRY ORANGE BUTTER

INGREDIENTS:

Cranberries, fresh (cooked with Sugar)	<u>Butter (soft)</u>
Oranges (seeded and diced)	Grand Marnier (optional)
Orange zest	
Cranberry Juice	

PROCEDURE:

Combine above ingredients using a food processor (don't over process). Chill, (to slightly firm) for ease in rolling butter in Parchment Paper. Form 1 inch diameter (Logs) or cylinders. Store in refrigerator or freezer prior to use.

Use slices for garnish with Duck, Chicken, or Fish. Use as (flavoring) for Cream Reduction Sauces. Also use to flavor Beurre Blanc Sauce.

*See "Compound Butters" under/ "Butter Sauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS
2. APPLE MINT BUTTER

INGREDIENTS:

Apples (poached and diced)
Apple Juice
Mint, Fresh (hand chopped)

Butter (soft)
(Apple Schnapp's for poaching, optional)

PROCEDURE:

Combine above ingredient using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling off Butter in Parchment Paper. Form 1 inch diameter (Logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use

Use slices for garnish with Lamb. Use as flavoring for Cream Reduction Sauces. Serve (soft whipped) with Breakfast Breads, Pancakes or French Toast. Also use to flavor Beurre Blanc Sauces. *See "Compound Butters" under "Butter Sauces" from directory for additional Theory and Examples.

COMPOUND BUTTERS
3. MAPLE PECAN BUTTER

INGREDIENTS:

Pecans (shelled and roasted)
Maple Syrup (warmed)

Butter (soft)
*Maple extract (optional)

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper, Form 1 inch (logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use

Use as flavoring for Cream Reduction Sauces. Serve (soft whipped) with Breakfast Breads, Pancakes or French Toast. Also use to flavor Beurre Blanc Sauces.

*See "Compound Butters" under "ButterSauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS

4. ORANGE WALNUT WITH GRAND MARNIER

INGREDIENTS:

Orange (seeded and Diced)	Orange juice (concentrate)
Orange Zest	<u>Butter (soft)</u>
Honey (warmed)	
Walnuts (shelled and roasted)	

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, to (slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch diameter (Logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use

Use slices for garnish with Duck , Chicken or Fish. Use as flavoring for Cream Reduction Sauces. Serve (soft whipped) with Breakfast Breads, Pancakes or French Toast. Also use to flavor Beurre Blanc Sauces.

*See "Compound Butters" under "Butter Sauces" from Dierstory for additional Theory and Examples.

COMPOUND BUTTERS
5. BLACKENED BUTTER
(CAJUN SEASONED)

INGREDIENTS:

Blackening Seasoning (Ingredients Below)

Butter (soft)

Sift the Below Ingredients Together:

Olive Oil (optional)

Paprika

Salt

Onion Powder

Granulated Garlic

Thyme, Oregano, Basil

Black Pepper/ White Pepper

Ceyenne Pepper

PROCEDURE:

Saute Blackening Seasoning with Olive Oil to activate Flavors. Combine with Butter using a food Processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch diameter (Logs) or Cylinders. Store in refrigerator or freezer prior to use.

Examples of Use:

Use slices for garnish with Chicken, Fish, Shrimp, Scallops, Lobster, Beef Etc. use as flavoring for Cream Reduction Sauces. Also use to flavor Beurre Blanc Sauces.

*see "Compound Butters" under "Butter Sauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS
6. SNAIL (ESCARGOT) BUTTER

INGREDIENTS:

Garlic (minced)	Shallots (minced)	<u>Butter (soft)</u>
(The above to be sauteed together)		Thyme
Red Wine (or White, optional)		Oregano
		Chopped Parsley

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling butter in Parchment Paper. Form 1 inch diameter (Logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use

Use to saute Escargot or stuff in shells with Escargot to be baked.
*See "Compound Butters" Under "Butter Sauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS
7. BLUEBERRY ORANGE BUTTER

INGREDIENTS:

Blueberries (fresh or frozen)	<u>Butter (soft</u>
Oranges (seeded and diced)	Grand Marnier (optional)
Orange Zest	
Orange juice (concentrate)	

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch diameter (Logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use:

Use slices for garnish with Duck, Chicken, or Fish. Use flavoring for Cream Reduction Sauces. Serve (soft whipped) with Breakfast Breads, Pancakes or French Toast. Also use to flavor Beurre Blanc Sauces.

*See "Compound Butters" under "Butter Sauces" from Directoryt for additional Theory and Examples.

COMPOUND BUTTERS

8. PESTO BUTTER

INGREDIENTS:

Pesto (ingredients below)

(Fresh) Basil Leaves

Parmesian Cheese

Roasted Peanuts

Olive Oil

Garlic

*(See Sauces #7 for Pesto Recipe)

Butter (soft)

PROCEDURE:

Make Pesto (according to recipe) combine with Butter using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch diameter (Logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use:

Use slices for garnish with Chicken and Fish. Use Pasta Sauces. Use as flavoring for Cream Reduction Sauces.

*See "Compound Butters" under "Butter Sauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS
9. SUN DRIED TOMATO BUTTER

INGREDIENTS:

Sun Dried tomatoes (Re-constituted)	<u>Butter (soft)</u>
Tomato Paste (for color)	Pernod (optional, to “Flame” Tomatoes
Olive Oil	during Saute)
Garlic (minced)	

PROCEDURE:

Saute (Re-constituted) Sun Dried Tomatoes with Olive Oil and Garlic. De-glaze with Pernod. Hand dice. Combine sauteed Tomatoes with Tomato Paste and Butter using food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch diameter (Logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use:

Use slices for garnish with Chicken and Fish Dishes. Use for Pasta Sauces. Use as flavoring for Cream Reduction Sauces. Also serve (Soft whipped) with various breads.

*See “Compound Butters” under “Butter Sauces” from Directory for additional Theory and Examples.

COMPOUND BUTTERS
10. ITALIAN HERB BUTTER

INGREDIENTS:

Basil Leaves	<u>Butter (soft)</u>
Thyme (dried)	Garlic (minced)
Oregano (dried)	Olive Oil
Italian Parsley (chopped)	

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch (Logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use:

Use slices for garnish with Chicken, Veal, Fish and other seafoods. Use for Pasta Sauces. Use as flavoring for Cream Reduction Sauces. Serve (soft whipped) with various breads. Also use to flavor Beurre Blanc Sauces.

*See "Compound Butters" under "Butter Sauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS

11. PICATTA BUTTER

INGREDIENTS:

Capers
Shallots (minced)
Lemon Juice
White Wine

Butter (soft)
Garlic (minced)
Chicken Base (or concentrated stock, optional)
Italian Parsley (chopped)

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch (Logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use

Use slices for garnish with Chicken, Veal and Seafood dishes. Use for Pasta Sauces. use as flavoring for Cream Reduction Sauces. Serve (soft whipped) with various breads. Also use to flavor Beurre Blanc Sauces.

*See "Compound Butters" under "Butter Sauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS
12. BLUE CHEESE PORT WINE BUTTER

INGREDIENTS:

Blue Cheese (crumbles)
Blue Cheese Dressing
(see dressing for recipe)

Butter (soft)
Port wine

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch (Logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use

Use slices for garnish with Chicken and Beef Steaks. Use for Pasta Sauces. Use for flavoring for Cream Reduction Sauces. And (soft whipped) with various breads.

*See "Compound Butters" under "Butter Sauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS

13. STEAK BUTTER

INGREDIENTS:

Wild Mushrooms (diced)
Shallots (minced)
Garlic (minced)

Butter (soft)
Worcestershire Sauce
Red Wine or Port

PROCEDURE:

Saute Wild Mushrooms with Butter, Shallots, and Garlic. Deglaze with Red Wine. Combine sauteed ingredients with Worcestershire sauce and Butter using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling butter in Parchment Paper. Form 1 inch diameter (Logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use

Use slices for garnish with Beef Steaks, Veal and Chicken. Use as flavoring for Cream Reduction Sauces.

*See "Compound Butters" under "Butter Sauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS

14. SHRIMP BUTTER (SCAMPI BUTTER)

INGREDIENTS:

Shallots (minced) sauteed with	<u>Butter (soft)</u>
Garlic (minced)	White Wine
Italian Parsley (chopped)	Lemon juice
Tomato Concasse (diced & sauteed)	Green Onion (chopped & sauteed)
Shrimp Shells (to make stock)	Paprika
(Fine diced) Cooked Shrimp Meat	
Concentrated Shrimp Stock	

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch diameter (logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use

Use slices for garnish with fish, Shrimp and Lobster Dishes. Use for Pasta Sauces. as flavoring, use for Cream Reduction Sauces. Also use to flavor Beurre Blanc Sauces.

*(Optional) Grind cooked shrimp Shells and work into Soft Butter, then work through a drum sieve to discard shell, leaving Butter flavored and colored from Shrimp Shells.

See "Compound Butters" under "Butter Sauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS

15. LOBSTER BUTTER

INGREDIENTS:

Shallots (minced, sauteed)	<u>Butter (soft)</u>
Lobster shells/ heads (cooked, to make stock)	sherry
Lobster Corral (optional)	Ceyenne Pepper
Paprika	Dry Mustard
	Lemon Juice

*Fine diced Lobster Meat (optional)
and concentrated Lobster Stock.

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch diameter (logs) or cylinders. Store in refrigerator or freezer prior to use.

Examples of Use

Use slices for garnish with Fish, Shrimp and Lobster Dishes. Use for Pasta Sauces. As flavoring, use for Cream Reduction Sauces. Also for Beurre Blanc Sauces.

*(Optional) Grind cooked Lobster Shells and work into soft Butter, then work through a drum sieve to discard shells, leaving Butter flavored and colored from the Lobster Shells.

See "Compound Butters" under "Butter Sauces" form Directory for additional Theory and Examples.

COMPOUND BUTTERS
16. JAMAICAN JERK BUTTER
(CARIBBEAN)

INGREDIENTS:

Jamaican Jerk Seasoning Mix
from (Helen's Tropic Atlanta)
or make own.

Butter (soft)

*Dark Rum (optional)

Mango (optional), peeled & diced

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch (logs) or cylinders. Store in refrigerator or freezer prior to use.

EXAMPLES OF USE

Use slices for garnish with Fish, Shrimp, Scallops, Lobster , Chicken, beef Steak etc. Use for Pasta Sauces. as flavoring, use for Cream Reduction Sauces. Also flavor for Beurre Blanc Sauces.

See "Compound Butters" under "Butter Sauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS
17. ROASTED RED PEPPER BUTTER

INGREDIENTS:

Roasted Red Peppers
(peeled, seeded & diced) Butter (soft)
White Wine Chicken Base (optional, basically for salt content)

PROCEDURE:

Combine above ingredients using a food processor, don't over process, Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch (logs) or cylinders. Store in refrigerator or freezer prior to use.

EXAMPLES OF USE

Use as flavoring for Cream Reduction Sauces. also use to flavor Beurre Blanc Sauces.

See "Compound Butters" under "Butter Sauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS
18. TROPICAL FRUIT BUTTER

INGREDIENTS:

Mango (peeled & diced)	Cinnamon
Papaya (peeled & diced)	Ginger
Guava (peeled & diced)	<u>Butter (soft)</u>
Lemon Juice/ Lime Juice	Dark Rum (optional)

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter In Parchment Paper. Form 1 inch (logs) or cylinders. Store in refrigerator or freezer prior to use.

EXAMPLES OF USE

Use slices for garnish with Chicken, Fish, Shrimp, Scallop Dishes. Use for Pasta Sauces. For flavoring, use for Cream Reduction Sauces. Also use for Beurre Blanc Sauces.

See "Compound Butters" under "Butter Sauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS

19. WASABI BUTTER

INGREDIENTS:

Wasabi (mustard powder)	Butter (soft)
mixed with water to make a paste	Sesame Oil
Soy	Honey (warmed)
Ginger	

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch (logs) or cylinders. Store in refrigerator or freezer prior to use.

EXAMPLES OF USE

Use slices for garnish with Fish (Salmon) and other Seafood. Use for additional flavoring for Cream Reduction Sauces. *Excellent with Grilled Soy Marinated Salmon.

See "Compound Butters" under "Butter Sauces" from directory for additional Theory and Examples.

COMPOUND BUTTERS
20. TARRAGON BUTTER

INGREDIENTS:

Tarragon Reduction

Mix together, cook to “reduce”
Allow to cool before mixing
with Butter.

Tarragon leaves
Shallots (minced)
White Vinegar
Black Pepper

Butter (soft)

PROCEDURE:

Combine above ingredients using a food processor, don't over process.
Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch (logs)
or cylinders. Store in refrigerator or freezer prior to use.

EXAMPLES OF USE

Use slices for garnish with Chicken, and Seafood Dishes. Use for Pasta
Sauces. For flavoring, use for Cream Reduction Sauces.

See ‘Compound Butters’ under “Butter Sauces” from Directory for
Additional Theory and Examples.

COMPOUND BUTTERS

21. BANANA'S FOSTER BUTTER

INGREDIENTS:

Orange Juice (concentrated)	Butter (soft)
Lemon Juice	Banana Liquor
Cinnamon	Dark Rum
Brown Sugar	
(cook with Rum to dissolve and caramelize)	

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to slightly firm) for ease in rolling Butter in Parchment Paper. Form 1 inch (logs) or cylinders. Store in refrigerator or freezer prior to use.

EXAMPLES OF USE

Use to saute with fresh Banana slices to make sauce for ice cream, or crepes and other desserts. Use as flavoring for Cream Reduction Sauces.

See "Compound Butters" under "ButterSauces" from Directory for additional Theory and Examples.

COMPOUND BUTTERS
22. CHERRIES JUBILEE BUTTER

INGREDIENTS:

(Bing) Cherries (chopped)
Cherry Juice
Orange Zest
Sugar (cook with the Brandy to
dissolve and caramelize. Add zest
during cooking)

Brandy
Butter (soft)
Grand Marnier (optional)

PROCEDURE:

Combine above ingredients using a food processor, don't over process. Chill, (to firm slightly) for ease in rolling Butter in Parchment Paper. Form 1 inch diameter (logs) or cylinders. Store in refrigerator or freezer prior to use.

EXAMPLES OF USE

Use to make sauce for Ice Cream, Crepes and other desserts. Use as flavoring for Cream Reduction Sauces.

See "Compound Butters" under "Butter Sauces" from Directory for additional Theory and Examples.

