

BEEF AND BURGER HERB BUTTER

INGREDIENTS:

2 TBL BEEF AND BURGER HERB RUB

1/4 LB (1 STICK) OF UNSALTED BUTTER, ROOM TEMP

PREPARATION:

MIX BOTH INGREDIENTS TOGETHER IN A FOOD PROCESSOR OR SMALL BOWL. ON A SHEET OF WAX PAPER, PLASTIC WRAP OR FOIL, PLACE THE BUTTER IN A RECTANGLE ABOUT SIX INCHES LONG AND 2 INCHES WIDE. ROLL INTO A LOG AND TWIST EACH END. PLACE IN FREEZER FOR ABOUT 45 MINUTES. SHOULD BE SOMEWHAT SOLID. TO SERVE, REMOVE WRAP AND SLICE INTO ONE INCH COINS. PLACE A COIN ON THE STEAK OF YOUR CHOICE THAT HAS JUST BEEN REMOVED FROM GRILL OR PAN!

YOU CAN STORE IN FRIDGE FOR ABOUT 6 WEEKS AND ABOUT 9 WEEKS IN THE FREEZER.
WHEN SERVING OUTSIDE, PLACE BUTTER COINS IN A BOWL OF ICE WATER UNTIL READY TO SERVE.

HELPFUL HINT: RUN KNIFE UNDER HOT WATER FOR EASY SLICING

SERVES 6

HERB BUTTERS, OH SO MANY USES! ELEGANT IN COLOR AND SOPHISTICATED IN FLAVOR. THEY ARE PRACTICAL, EASY AND CAN BE MADE IN ADVANCE. FEEL FREE TO EXPERIMENT AND USE WITH ANY OF OUR RUBS FOR A FABULOUS ENHANCER FOR STEAK, POULTRY, SEAFOOD, VEGGIES AND EVEN EGGS! JUST SLICE AND PLACE ON TOP OF MEATS IMMEDIATELY WHEN REMOVED FROM GRILL OR OVEN.

