

Maitre d'Hotel Butter

a recipe from www.maureenabood.com

This compound butter is simply butter combined with aromatics to make an easy, beautiful sauce for meats, fish, or vegetables. The butter is typically formed into a cylinder and sliced. Store it in the refrigerator or freezer, then bring to room temperature before serving so that the butter will readily melt.

1/3 cup parsley, chopped
1 teaspoon shallot, finely chopped
1 ½ tablespoons lemon juice
1 stick (4 oz) unsalted butter, softened
Salt, to taste

In a small food processor, pulse the parsley, shallots and lemon juice until finely chopped. Add the butter and puree, stopping and scraping down the bowl of the processor as you go. Season to taste with salt.

On a piece of plastic wrap, spoon the butter into a log-like line about 1 ½ inches wide. Fold the plastic wrap over the butter and roll the butter up, forming a log shape. Refrigerate or freeze until solid.

To serve, let butter soften slightly. Place 1/4-inch slices of the butter on hot grilled meats, fish, or vegetables.