

BLACK GARLIC COMPOUND BUTTER

Makes 1/4c Butter



INGREDIENTS

4oz Butter,
softened 2 cloves
Black Garlic 1/4t
Salt
1/4t Pepper

Making this compound butter is an easy way to instill black garlic flavor in everything you make. Dollop on a steak, spread for grilled cheese or sauté vegetables; umami is just around the corner.

DIRECTIONS

1. Slice the black garlic and add to a mortar and pestal to blend well.
2. Add all the ingredients to a bowl and stir well.
3. Alternatively, add everything to a small food processor and blend well.
4. Prep this ahead of time and let it rest overnight in the fridge for the flavor to be distributed throughout the butter.

NOTES:

Check out the Black Garlic Grilled Cheese using this compound butter!

