

SAGE / THYME

## Miso & Herb Compound Butter

Recipe by  
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Fresh herb portions from the grocery store make no sense. How's anyone supposed to use all that thyme?

We like to think your shares are a little more reasonable in that regard. But if you still have some leftovers, compound butters are a great way to not only preserve fresh herbs, but elevate future meals.



**1 cup**

Serving Size



**1 hr**

Cook Time

## Ingredients & Equipment

Mixing bowl  
Plastic wrap (optional)

### FROM YOUR FARM SHARE

Any leftover thyme, leaves removed, stems discarded

Any leftover sage, finely minced

### FROM YOUR PANTRY

4 tbsp white miso

1 cup (2 sticks) unsalted butter

## Instructions

1. Leave the butter on your countertop, covered or wrapped, for one hour or until fully softened at room temperature.
2. In a mixing bowl, stir together the butter, miso, and herbs until fully mixed. There's no right or wrong ratio of herbs to use here. Obviously more herbs will result in stronger flavors. Taste as you go.
3. At this point you may simply refrigerate your compound butter, covered, and save it to top steak, grilled veggies, or almost any dish that could benefit from extra richness.
4. Optionally, but for extra style, use the plastic wrap to roll the butter while it's soft and easy to work with. Secure each end, like a sausage, and refrigerate. With this technique you'll be able to slice off rounds to serve atop elegant entrées.