

Compound Butters for Summer Grilling

FROM THE KITCHEN OF
DEBBIE MACOMBER



These compound butters are packed with flavor, and will boost your summer grilling experience! The Roasted Garlic Butter and Balsamic Rosemary Butter are also quick to prepare, and will last a few months in the freezer. Use these butters on top of grilled meats, fish, corn on the cob, roasted vegetables, in mashed potatoes, on crusty bread – the uses for these butters are endless!

Ingredients

Roasted Garlic Butter

Makes $\frac{3}{4}$ cup

- 1 whole head garlic
- 2 teaspoons olive oil
- $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature
- 2 Tablespoons minced parsley
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{8}$ teaspoon ground black pepper

Directions

To make the Roasted Garlic Butter, begin by slicing the top third off of a whole head of garlic, making sure that each clove is exposed. Place it on a piece of foil, and drizzle olive oil on top. Wrap tightly in the foil, and place in a 400°F degree oven. Roast until all the cloves are soft, 45-55 minutes. Remove from oven and let cool to room temperature.

Squeeze cooled cloves into a bowl, then mash with a fork.

Add the softened butter, parsley, salt, and pepper. Stir to combine.

Transfer to a rectangle of parchment paper and shape into a log. Roll up and twist the ends. Refrigerate until firm.

Compound Butters for Summer Grilling

FROM THE KITCHEN OF
DEBBIE MACOMBER



Ingredients

Balsamic Rosemary Butter

Makes $\frac{3}{4}$ cup

1 cup balsamic vinegar

1 Tablespoon minced fresh
rosemary leaves

1 teaspoon honey

$\frac{1}{2}$ cup (1 stick) unsalted butter,
room temperature

1 teaspoon salt

$\frac{1}{8}$ teaspoon ground black pepper

Directions

To make the Balsamic Rosemary Butter, bring balsamic vinegar to a boil over high heat. Continue to boil for about 8-10 minutes, until vinegar is reduced to about 2-3 Tablespoons. Remove from heat.

Stir in the rosemary leaves and honey, then let cool to room temperature.

Transfer vinegar reduction to a bowl. Add the softened butter, salt, and pepper. Stir to combine.

Transfer to a rectangle of parchment paper and shape into a log. Roll up and twist the ends. Refrigerate until firm.