



## COMPOUND BUTTERS

### Gorgonzola Herb Butter

1 cup unsalted butter, softened  
4 oz. gorgonzola crumbles  
2 Tbs. KC Wine Co. Norton red wine  
2 Tbs. chopped fresh rosemary  
1 Tbs. chopped fresh sage  
2 Tbs. chopped fresh thyme  
1 Tbs. chopped fresh oregano  
pinch of red pepper flakes  
pinch of kosher salt

Add herbs into the bowl of a food processor, along with red pepper flakes and salt; pulse until herbs are chopped.

Place butter and gorgonzola crumbles into a large mixing bowl; add chopped herb mixture and use a spatula to fold all ingredients together well.

Place butter mixture onto a large waxed paper sheet, using the waxed paper to help roll the mixture into a long, cylindrical shape. Wrap butter in the wax paper, twisting the ends to seal. Refrigerate butter until firm.

To use butter, remove from refrigeration and unwrap to cut off a slice as needed. Wrap and refrigerate roll until ready to use again. Or, cut entire roll into slices and wrap individually, placing wrapped slices into a freezer bag to use as needed.

### Curried Mint and Cilantro Butter

1 cup unsalted butter, softened  
1 Tbs. curry powder  
1 Tbs. KC Wine Co. Seyval white wine  
1/3 cup fresh mint leaves  
1/3 cup fresh cilantro leaves  
kosher salt and freshly ground black pepper, to taste

Place all ingredients into bowl of a food processor and pulse to combine, stopping from time to time to scrape bowl down with spatula, until well blended.

Place butter mixture onto a large waxed paper sheet, using the waxed paper to help roll the mixture into a long, cylindrical shape. Wrap butter in the wax paper, twisting the ends to seal. Refrigerate butter until firm.

To use butter, remove from refrigeration and unwrap to cut off a slice as needed. Wrap and refrigerate roll until ready to use again. Or, cut entire roll into slices and wrap individually, placing wrapped slices into a freezer bag to use as needed.

### **French Quarter Butter**

1 cup unsalted butter, softened  
2 Tbs. KC Wine Co. Seyval white wine  
1 Tbs. lemon juice  
zest of 1 lemon  
2 cloves garlic  
1 shallot  
1/3 cup Italian parsley  
½ sweet red bell pepper, roughly chopped  
1-2 tsp. hot sauce  
kosher salt and freshly ground black pepper, to taste

Place all ingredients into bowl of a food processor and pulse to combine, stopping from time to time to scrape bowl down with spatula, until well blended.

Place butter mixture onto a large waxed paper sheet, using the waxed paper to help roll the mixture into a long, cylindrical shape. Wrap butter in the wax paper, twisting the ends to seal. Refrigerate butter until firm.

To use butter, remove from refrigeration and unwrap to cut off a slice as needed. Wrap and refrigerate roll until ready to use again. Or, cut entire roll into slices and wrap individually, placing wrapped slices into a freezer bag to use as needed.

**Now You're Cookin',  
Chef Alli**