

□ Cowboy Butter Recipe □

This Cowboy Butter is the ultimate topping or dipping sauce for grilled steak, chicken, shrimp, or veggies! Loaded with bold herbs and spices, it's perfect for adding that extra kick to your favorite dishes! □□

□ Ingredients:

1 stick unsalted butter, softened
4 cloves garlic, minced □
1 tbsp spicy brown mustard (or Dijon)
Juice & zest from $\frac{1}{2}$ lemon □
1 tbsp fresh parsley, chopped □
1 tsp fresh chives, chopped
1 tsp fresh thyme, chopped
1 tsp paprika (smoked or hot) □
 $\frac{1}{2}$ tsp cayenne
 $\frac{1}{2}$ tsp red pepper flakes or hot sauce □
Salt & black pepper, to taste □

□ Instructions:

As a Dipping Sauce:

Slowly melt butter in a pan.
Stir in all ingredients and combine.
Serve as a dipping sauce for grilled meats or veggies!

As a Compound Butter:

Mix everything in a bowl, roll into a log with plastic wrap, and chill.
Slice & top your grilled favorites!

Enjoy the bold flavors of Cowboy Butter on everything you love! □□□

From:

<https://wiki.packden.us/> - **packden.us**

Permanent link:

https://wiki.packden.us/doku.php?id=recipes:cowboy_butter

Last update: **2024/10/27 17:27**

