

# Compound Butter



Recipe by Amber

*Penney Farms Princess*

---

## COMPOUND BUTTER FOR POULTRY

### INGREDIENTS

2 sticks unsalted butter, room temperature  
2 tbsp fresh thyme, minced  
2 tbsp fresh sage, minced  
2 tbsp fresh rosemary, minced

2 tbsp grated onion  
2 garlic cloves, grated  
zest of 1 lemon  
salt & pepper to taste

### INSTRUCTIONS

Combine all ingredients. Taste the compound butter to see if you need to add more salt, seasoning to taste. Spread over meat before baking, or immediately after grilling.

---

## COMPOUND BUTTER FOR BEEF

### INGREDIENTS

1 stick unsalted butter, room temperature  
1 tbsp fresh thyme, minced  
1 tbsp fresh rosemary, minced  
1 tbsp fresh chives, chopped

2 garlic cloves, grated  
1 tsp red pepper flakes  
salt & pepper to taste

### INSTRUCTIONS

Combine all ingredients. Taste the compound butter to see if you need to add more salt, seasoning to taste. Spread over roast before cooking, or immediately after grilling steaks.

---