

Compound Butter

By Sam Sifton | **YIELD** 1/2 cup | **TIME** 10 minutes

INGREDIENTS

8 tablespoons unsalted butter
1 tablespoon herb leaves, minced
1 small shallot, peeled and minced
2 teaspoons freshly squeezed lemon or lime juice
Splash Champagne or white-wine vinegar

PREPARATION

Step 1

Put the butter on a cutting board and, using a fork, cut the other ingredients into it until the butter is creamy and smooth. Scrape the butter together with a chef's knife, and form it into a rough log. If making ahead of time, roll it tightly in a sheet of plastic wrap and refrigerate or freeze until ready to use.

PRIVATE NOTES

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