

BACON & CHIVE COMPOUND BUTTER

F EASY

Last Modified: 05/20/2016

PREP: 1 Hr
COOK: N/A

COMPOUND BUTTER

GOOD WITH BAKED POTATOES

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Unsalted Butter	Softened
2	Strips	Thin Sliced Bacon	Crumbled
1	Clove	Garlic	Minced
2	Tbsp	Chives (NOT Chinese Garlic)	Chopped

PREPARATION

FACTOID	Excellent over any Steak or Baked or Mashed Potato.
TOOLS	1) Medium Mixing Bowl 2) Pastry Scraper
PREP	DISH 1) Chop the Chives and set them aside. 2) Mince the Garlic Clove and mix it into the Chives. 3) Crumble the cooked Bacon and mix it into the Chives.
1	Add the room temperature Butter into a food processor & blend it until creamy.
2	Fold in the Bacon, Garlic and Chives.
3	Spread the mixture on a sheet of waxed paper and fold the end over the top. Use a pastry scraper to tighten it into a Log shape and twist the ends to seal (See Picture). Refrigerate it until solidified for immediate use, or Freeze it for up to 3 months.
SERVE	Place a room temperature dollop on top of any hot Potato.