

CRAB COMPOUND BUTTER

F EASY

Last Modified: 05/20/2016

PREP: 15 Min
COOK: N/A

COMPOUND BUTTER

GOOD WITH FISH AND ANYTHING CONTAINING CRABMEAT

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Salted Butter	Room Temp
1	Stalk	Green Onion (Greens Only)	Thin Sliced
1	Tbsp	Seafood Base (Superior Touch)	
5	Oz	Fresh Lump Crab Meat (NOT Claw)	
OR (IF ABSOLUTELY NECESSARY)			
5	Oz	Pasteurized Lump Crab Meat (NOT Claw)	
NEVER! NEVER! NEVER! N E V E R!			
5	Oz	Fake Crab Meat (Pollack)	
NEVER! NEVER! NEVER! N E V E R!			
5	Oz	Canned Crab Meat	

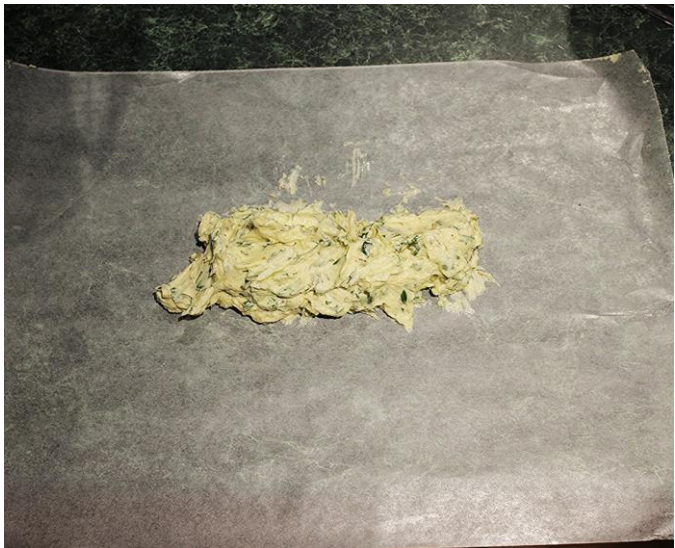
PREPARATION

FACTOID	This is fantastic on grilled red Meats, and any dish containing Crab Meat.
CAUTION	The Seafood Base is a wet base purchased in a glass jar. It is extremely flavorful and a little bit goes a long way, so be careful & TASTE.
TOOLS	1) Small Mixing Bowl 2) Pastry Scraper
PREP	DISH 1) Very thinly slice the Green Onion greens and set them aside.
1	Add all ingredients except the Crab Meat to the room temperature Butter. Mix it together well. Fold in the Crab and mix lightly so as to not break up the Crab Meat Chunks.
2	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	Slice the Log into 1/4" thick slices and add 1 or 2 on top of any grilled or roasted Beef. Place a room temperature dollop on top of ANY dish that contains Crab Meat, stuffed Fish, etc.

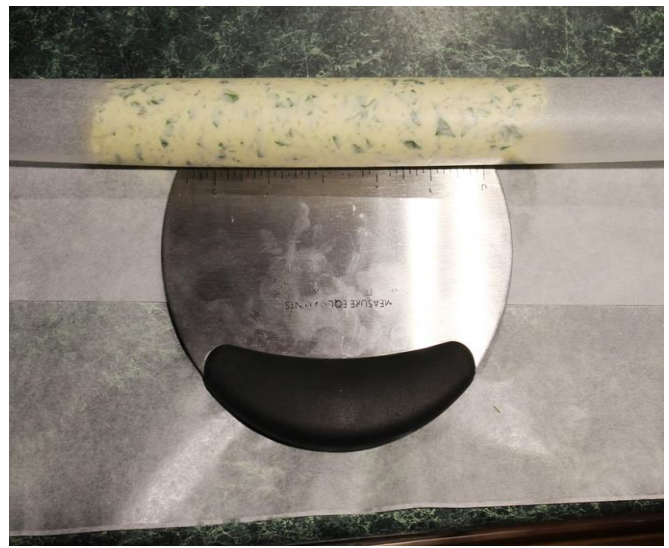
CRAB COMPOUND BUTTER



SPOON ON WAXED PAPER

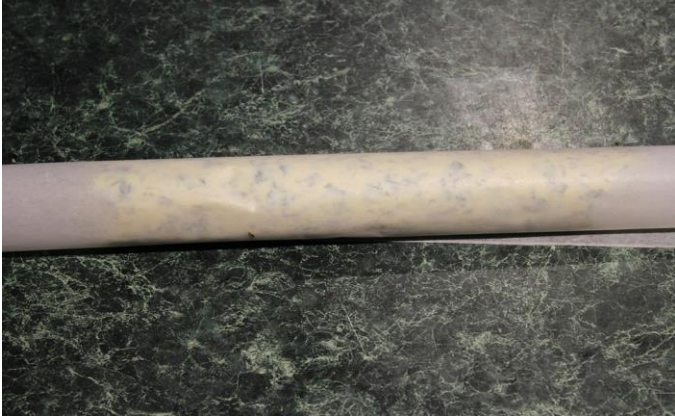


FOLD OVER & TIGHTEN INTO A ROLL



CRAB COMPOUND BUTTER

ROLL UP TIGHTLY



TWIST THE ENDS & REFRIGERATE



UNWRAP & CUT INTO PATS - USE AS NEEDED AT ROOM TEMPERATURE