

You know the saying, “Everything’s better with butter!” Flavored butters are delicious, simple to make, and the irresistible combinations are endless. With minimal preparation efforts, you’ll have plenty of instant sauces for scrambled eggs, grilled meats, vegetables, fish, and even dessert!

Each recipe makes about ½ cup, enough for 4 to 6 steaks and maybe a little leftover for scrambling eggs in the morning!

Maitre d’Hôtel Butter - the French Classic

4 ounces (1 stick) butter, room temperature
1 tablespoon lemon juice, or lemon zest
3 tablespoons minced fresh parsley
2 tablespoons minced shallot
⅛ teaspoon Maldon sea salt flakes
freshly ground black pepper, to taste

Combine the ingredients in a roomy bowl and beat them together with a wooden spoon until soft and fluffy. You can also use an electric mixer.

To serve, transfer the butter to a serving bowl and pass it around at the table, or spoon it in the center of a piece of wax paper and form into a log using a bench scraper. Chill the butter in the fridge until hardened (about 2 hours) and then slice into little disks. Butter will keep for several days in the fridge or about a month in the freezer.