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# MASTER CHEF RECIPES

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BY: JASON D. HALL, CMC

## *Herb Compound Butter*

**Category:** Condiment

**Yield:** 1 lbs.

### The Ingredients

- 1lbs Butter, softened
- ½ bunch Parsley, fine chop
- ½ bunch Thyme, fine chop
- 2 sprigs Rosemary, fine chop
- ½ bunch Chives, fine chop
- 1ea lemon, zested
- 1ea Head of roasted garlic, cloves pressed out and all skin discarded
- 1oz of Madeira
- ½ oz Cognac
- 1 Tbsp. Honey
- Salt and pepper to taste



# Herb Compound Butter

## Mixing Instructions

1. Finely chop all herbs.
2. Combine all ingredients in a kitchen aid with a whisk attachment.
3. Blend until all ingredients are evenly incorporated.
4. Keep Refrigerated. Freeze for longer storage.

(Heavily brush all steaks as they rest, finish with Spanish e.v.o. and Maldon Salt)

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