

Tarragon And Shallot Butter

Use this compound butter on steak or asparagus instead of Bearnaise sauce.

Serves 4-6

4 tablespoons Butter

1 1/2 teaspoons Tarragon

2 teaspoons Shallots, minced

1/4 teaspoon Lemon juice

Add all ingredients to a food processor bowl. Pulse until blended. Place on wax paper (or parchment). Roll into a log about 3/4-inch in diameter. Refrigerate until needed. Cut into 1/4-inch slices and place on top of grilled steak or steamed asparagus.