

CHIVE COMPOUND BUTTER

This simple compound butter makes a special addition to rolls and baked potatoes. Substitute any herb for the chives, strong herbs in lesser amounts.

By Chef Kurt Kwaitkowski, MSU Culinary Services

Featured Food: Chives

Yield: Serves 20

Ingredients

1 lb. butter	2 T. sour
	cream
½ c.	
chives	2 T. lemon juice

Preparation

Leave butter out on counter and let it come to room temperature. Put butter in a bowl and with a mixer and a paddle attachment mix the butter with the chives, sour cream and lemon juice until whipped and mixed well.

Spread out a large (1-foot or bigger) square of wax paper across your work surface, then scoop the mixed butter onto the plastic. You are now going to roll the butter into a cylinder inside the wax paper. Twist the ends up and then put into the freezer to let it set up quickly or into the refrigerator and let it set up overnight.