



COWBOY BUTTER

This homemade Cowboy Butter is amazingly delicious on grilled chicken, steak, pork tenderloin, shrimp and lots more. You're just going to love this recipe!

INGREDIENTS

- 1C salted butter (2 sticks)
- ¼ C finely minced fresh parsley
- a pinch of red pepper flakes
- a good pinch of coarsely ground black pepper
- 1 clove garlic finely minced
- juice and zest of ½ lemon

INSTRUCTIONS

1. Allow the butter to come to room temperature before starting.
2. Beat the butter until creamy, then add in the parsley, red pepper flakes, black pepper, minced garlic, lemon juice and zest.
3. Mix until well combined.
4. Now you can either store the butter in a sealed bowl or container OR scrape down the sides of the bowl and turn the mixture out onto a piece of parchment paper.
5. Using the back of a spatula, spread out the mixture into a log shape.
6. Roll the parchment paper up and twist the ends.
7. Refrigerate for at least 4 hours to allow the flavors to come together.

EXTRAS:

- Top grilled steak, pork or chicken with a pat of the butter
- Saute shrimp in the melted Cowboy Butter
- Spread onto Italian bread and broil for the most amazing garlic bread

These deliciousness keeps beautifully in the fridge for a couple weeks or up to 6 months in the freezer.

