

Creole Butter - The Spicy Compound Butter That Elevates Everything

Creole Butter (Spicy, Zesty & Rich with Southern Flavor)



TIME
10 min

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INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 2 tablespoons garlic, minced
- 2 tablespoons lemon juice
- 2 teaspoons paprika
- 1 teaspoon cayenne pepper (reduce for milder flavor)
- 1 teaspoon onion powder
- $\frac{1}{8}$ teaspoon dried oregano
- $\frac{1}{8}$ teaspoon dried parsley
- $\frac{1}{8}$ teaspoon kosher salt
- $\frac{1}{8}$ teaspoon black pepper
- ... teaspoon Worcestershire sauce

DIRECTIONS

- 1. Mix the Ingredients:** In a medium bowl, combine all ingredients: softened butter, garlic, lemon juice, spices, herbs, salt, pepper, and Worcestershire. Use a spatula or hand mixer to blend until fully incorporated.
- 2. Shape the Butter:** Scoop the mixture onto a sheet of plastic wrap. Roll into a log shape, wrapping it tightly and twisting the ends like candy.
- 3. Chill Until Firm:** Refrigerate for 1-2 hours until the butter is firm enough to slice. For quicker results, pop it in the freezer for 30 minutes.
- 4. Slice & Serve:** Unwrap and slice into rounds as needed. Serve over hot grilled meats, seafood, veggies, or even spread on bread.

SWAPS & NOTES

& Swaps Butter : Unsalted is best-you control the seasoning.

Paprika : Smoked paprika adds a deeper flavor if you prefer it.

Worcestershire sauce : Adds that perfect umami depth.

Herbs : Feel free to use fresh herbs if available, just triple the amount. ???

TIPS FOR SUCCESS

Let the butter soften fully before mixing-this ensures a smooth blend.

Use parchment paper if you want a more structured log (easier to slice).

Make it ahead - the flavor intensifies after a day in the fridge.

Double it - freeze half for later and always have flavor on hand! ?

