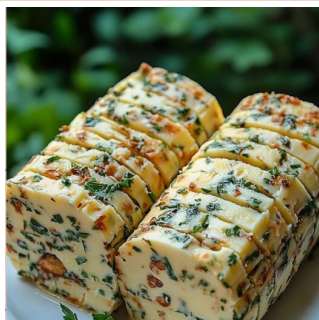


Homemade Cowboy Butter Recipe: The Boldest Compound Butter You'll Ever Try

Homemade Cowboy Butter - The Boldest Condiment You'll Ever Make



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

7 oz unsalted butter, cubed and softened
1/2 cup fresh parsley, finely chopped
1 tablespoon fresh chives, sliced
1 tablespoon Dijon mustard
2 teaspoons thyme leaves
2 teaspoons horseradish
2 garlic cloves, crushed
1 teaspoon lemon juice
1/2 teaspoon paprika
1/2 teaspoon fine cooking salt

DIRECTIONS

- 1.** Mash & : MixAdd all ingredients to a mixing bowl. Use a potato masher to crush everything together, then switch to a fork to whip it smooth and fluffy.
- 2.** Shape the : ButterSpoon the mixture onto parchment paper. Roll into a log and twist the ends to seal.
- 3.** Chill: Refrigerate for at least an hour, or until firm. Slice and use as needed.

SWAPS & NOTES

Horseradish : Sub with prepared wasabi or skip if you prefer less heat.

Herbs : Dried herbs work in a pinch-use 1/3 the amount of fresh.

Butter Base : Salted butter is fine-just reduce the added salt.
Instructions Mash & Mix Add all ingredients to a mixing bowl.

TIPS FOR SUCCESS

Use Soft Butter : This helps it mix evenly with herbs and seasonings.

Chill Time Matters : Don't skip it-firm butter slices cleanly and melts perfectly.

Double the Batch : Make one for now, one for the freezer.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-cowboy-butter-recipe-the-boldest-compound-butter-youll-ever-try/>