

Easy Homemade Flavored Butters: Perfect for Meats, Breads & Veggies

Compound Butters: Elevate Your Meals with Incredible Flavor!



OVEN
350°F

TIME
10 min

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INGREDIENTS

what you need, when you need it! Serving and Storage

DIRECTIONS

1. Directions:
2. Toast : Pecans:
3. Preheat your oven to 350°F (175°C). Spread the pecans in a single layer on a baking sheet and toast for
4. 10 minutes
5. , or until fragrant and lightly browned. Let them cool completely, then chop finely.
6. Combine : Ingredients:
7. In a medium bowl, combine the softened
8. packed brown sugar
9. , and chopped
10. toasted pecans
11. Mix thoroughly with a fork or spatula until all ingredients are well combined and the butter is creamy.
12. Chill & : Serve:
13. Transfer to an airtight container or roll into a log in parchment paper and refrigerate until firm. Serve on warm bread, rolls, cornbread, or even pancakes for a delightful treat.
14. Bacon and : Blue Cheese Butter: Bold, Savory, and Unforgettable
15. A powerhouse of flavor, this butter is destined for steak lovers.
16. Ingredients:
17. unsalted butter
18. , softened (1 cup)
19. 3 tablespoons

20. finely chopped cooked bacon bits
21. 4 tablespoons
22. finely crumbled blue cheese
23. kosher salt
24. black pepper
25. Prepare : Bacon:

TIPS FOR SUCCESS

with Compound Butters Softened Butter is Key: Always start with truly softened (room temperature) butter.

This ensures easy mixing and a smooth, consistent blend.

Fresh Ingredients: For the best flavor, use fresh herbs, garlic, and citrus zest.

Finely Chop Add-ins: Chop herbs, garlic, bacon, and sun-dried tomatoes finely so they integrate well into the butter and provide even flavor distribution.

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

Original recipe: <https://chefmaniac.com/easy-homemade-flavored-butters-perfect-for-meats-breads-veggies/>