

## Decadent Herb-Infused Butter: The Ultimate Steak Topper

Decadent Herb-Infused Butter for Steak: Elevate Every Bite!



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### INGREDIENTS

1 cup (1 stick) unsalted butter, softened  
2 cloves garlic, minced  
1 tbsp fresh rosemary, finely chopped  
1 tbsp fresh thyme, finely chopped  
1 tbsp fresh parsley, finely chopped  
1 tsp lemon zest  
1/2 tsp salt  
1/4 tsp black pepper  
Optional: 1/8 tsp red pepper flakes for a hint of heat

### DIRECTIONS

- 1. Combine Ingredients:** In a small mixing bowl, add the 1 cup softened unsalted butter, 2 cloves minced garlic, 1 tablespoon finely chopped fresh rosemary, 1 tablespoon finely chopped fresh thyme, 1 tablespoon finely chopped fresh parsley, 1 teaspoon lemon zest, 1/2 teaspoon salt, and 1/4 teaspoon black pepper. If you like a hint of heat, add the optional 1/8 teaspoon red pepper flakes now.
- 2. Mix Thoroughly:** Using a fork or a rubber spatula, mix all the ingredients thoroughly until they are well incorporated into the butter and evenly distributed. You want a consistent blend of flavors throughout.
- 3. Shape into a Log:** Transfer the herb-infused butter mixture onto a piece of plastic wrap or parchment paper. Using your hands or the paper itself, roll the butter into a log shape, about 1 to 1.5 inches in diameter. Twist the ends of the plastic wrap or parchment paper tightly to seal the log.
- 4. Chill to Meld Flavors:** Refrigerate the butter log for at least 1 hour, or until it is firm. This chilling time is crucial as it allows the flavors from the herbs, garlic, and lemon zest to meld beautifully into the butter, and it also makes the butter easy to slice into neat rounds.
- 5. Serving:** When ready to serve, slice the chilled herb-infused butter log into rounds (about 1/2-inch thick). Place these rounds on top of hot, freshly cooked steak just before serving. The warmth of the steak will gently melt the butter, creating a luscious, flavorful sauce.

## SWAPS & NOTES

of rosemary and thyme, combined with the pungent garlic and bright lemon zest, create a symphony that perfectly complements rich meats.

It's incredibly easy to make ahead, looks beautiful, and that moment when it melts over a hot steak is pure culinary magic.

It's a game-changer for any home cook looking to impress with minimal effort.

Ensure it's truly softened to room temperature for easy mixing.

### TIPS FOR SUCCESS

**Softened Butter:** This is key for easy mixing and even distribution of ingredients.

**Finely Mince/Chop:** Ensure garlic and herbs are minced very finely so they blend smoothly into the butter and release their flavors effectively.

**Roll Tightly:** A tightly rolled log will be easier to slice cleanly once chilled.

**Chill Time:** Don't skip the chilling step!

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

Original recipe: <https://chefmaniac.com/decadent-herb-infused-butter-the-ultimate-steak-topper/>