

Zesty Wild West Butter

To make Cowboy Butter, you will need the following ingredients:



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10 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 2 cloves of garlic, minced
- 1 tablespoon fresh parsley, chopped
- 1 tablespoon fresh chives, chopped
- 1 tablespoon fresh thyme, chopped
- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1 teaspoon hot sauce
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

DIRECTIONS

1. Follow these simple steps to make your own : Cowboy Butter:
2. In a mixing bowl, combine the softened butter, minced garlic, chopped herbs, lemon juice, Worcestershire sauce, hot sauce, salt, and pepper.
3. Using a fork or a hand mixer, mix all the ingredients until well combined.
4. Transfer the mixture onto a sheet of plastic wrap and shape it into a log.
5. Wrap the log tightly in the plastic wrap and refrigerate for at least 1 hour to allow the flavors to meld together.
6. Once chilled, unwrap the log and slice it into rounds or use it as a spread.
7. Pro tip: You can also freeze the Cowboy Butter log for up to 3 months and slice off rounds as needed.

TIPS FOR SUCCESS

Here are some tips to help you make the perfect Cowboy Butter: Make sure the butter is softened before mixing it with the other ingredients.

This will ensure a smooth and creamy texture.

Use fresh herbs for the best flavor.

Dried herbs can be used as a substitute, but the taste won't be as vibrant.

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Original recipe: <https://chefmaniac.com/zesty-wild-west-butter/>