



15 Flavored Butter Recipes

To **½ cup softened butter**, add the following ingredients, either finely chopped, grated, or puréed, and mix well.

1. **Cheese Butter:** ½ cup grated cheese
2. **Anchovy Butter:** 2 teaspoons anchovy paste
3. **Horseradish Butter:** 1 Tbsp horseradish, pinch salt
4. **Nut Butter:** 1 Tbsp ground nuts, season with lemon juice, salt, pepper
5. **Ham Butter:** 3 oz finely chopped cooked ham
6. **Mustard Butter:** 1 Tbsp mustard, 1 hard-boiled egg yolk
7. **Tomato Butter:** 2 Tbsp tomato paste, small onion, pepper
8. **Paprika Butter:** 1 Tbsp sweet paprika powder
9. **Curry Butter:** 1 Tbsp curry powder, salt
10. **Lemon Butter:** juice of half lemon, grated lemon zest
11. **Shrimp Butter:** ¼ lb cooked puréed shrimps, salt, pepper
12. **Garlic Butter:** 1 small clove garlic, salt, 1 Tbsp chopped chives, pepper
13. **Parsley Butter:** Use about 1 Tbsp finely chopped fresh parsley, 1 Tbsp lemon juice, salt, pepper
14. **Herb Butter:** Use about 1 tsp dried herbs. Use any or combination of parsley, chives, marjoram, basil, thyme.
15. **Eierbutter (Egg Butter):** 2 hard-boiled eggs. Separate yolks from whites. Cream butter and yolks together. Finely chop egg whites and add to butter mixture. Season with salt, pepper, and paprika.