**Flavored Butter**

Flavored butter is easy to make. You can make it sweet or savory and it is a great topping for breads, pancakes, grilled steak and fish, or seafood.

Tips to keep in mind: limit use of liquid ingredients, use fresh herbs instead of dried, and don’t hesitate to salt when necessary.

The butter can be molded and cooled, then decanted. Use small bowls lined with plastic wrap; decorate with herbs, citrus peel, etc. You can also pipe it onto silicone mats or waxed paper or plastic wrap and frozen for parties. Another idea is to roll the butter in plastic wrap and waxed paper and tie it at the ends to use as a gift, maybe with a homemade loaf of bread.

**Some flavored butter recipes from *Southern Living*:**

Just stir together the ingredients for the recipes below and refrigerate until needed.

**Goat Cheese-Garlic Butter**

**Ingredients:**

½ cup butter, softened

½ (4 oz.) goat cheese log, softened

4 roasted garlic cloves

¼ tsp. cracked pepper

**Pear Butter**

**Ingredients:**

½ cup butter, softened

2 Tbsp. pureed pear preserves

½ tsp fresh rosemary, finely chopped

**Honey Butter**

**Ingredients:**

½ cup butter, softened

1 Tbsp. honey

1/8 tsp. ground cinnamon

**Mustard-Chive Butter**

**Ingredients:**

½ cup butter, softened

4 tsp. spicy brown mustard

1 Tbsp. fresh chives, finely chopped

**Lemon-Herb Butter**

**Ingredients:**

½ cup butter, softened

2 tsp. lemon zest

2 tsp. flat-leaf parsley, finely chopped

½ tsp. thyme, finely chopped

**Pecan-Brown Sugar Butter**

**Ingredients:**

½ cup butter, softened

2 Tbsp. toasted pecans, finely chopped

1 Tbsp. light brown sugar

**Some flavored butter recipes from Your Homebased Mom.com:**

To make these flavored butters, put the recipe ingredients in your food processor and pulse. If desired, shape the butter into a log and wrap in wax paper before putting in the refrigerator. The roasted red pepper butter does not hold shape well as a log so the author recommends keeping it in a bowl instead.

**Fig Butter**

**Ingredients:**

½ cup butter

¼ cup fig preserves

**Cranberry Butter**

**Ingredients:**

1/3 cup fresh cranberries

¼ cup maple syrup

½ cup butter

1 Tbsp. orange zest

**Garlic Herb Butter**

**Ingredients:**

2 cloves garlic

2 Tbsp. fresh parsley

2 Tbsp. fresh chives

1 Tbsp. fresh lemon juice

½ cup butter

**Roasted Red Pepper Butter** (keep in bowl instead of shaping into log)

**Ingredients:**

½ cup chopped roasted red pepper (drain off liquid)

2 green onions, chopped

1/8 tsp. salt

½ cup butter

**Websites for butter recipes:**

<http://thenibble.com/reviews/main/cheese/butter/flavored-butter-recipes.asp>

<http://www.yourhomebasedmom.com/flavored-butters>

<http://www.pinterest.com/tzuica/flavored-butters>

<http://www.buzzfeed.com/emofly/how-to-make-compound-butter>

<http://modernmrscleaver.com/2013/11/16/holiday-flavored-butters/>