

Red Wine Compound Butter

1 cup unsalted butter

½ shallot, finely minced

¼ cup dried porcini mushrooms, finely chopped

2 Tablespoons red wine (whatever you plan on drinking with it)

Sea salt to taste

Place butter in a mixing bowl and add chopped mushrooms, shallots, wine and salt. Blend all ingredients together on low speed until well combined. Transfer butter mixture to a sheet of parchment paper. Fold paper over and roll into a cylinder, twisting the ends. Wrap cylinder in plastic wrap and hold in refrigerator until solid.

To use, cut butter into coins. Butter can be added to pan sauces or to top steaks. Butter at room temperature can also be used as a spread on baguettes or crostini.