

Beurre Maître D'hôtel

"house butter"



Beurre Maître d'Hôtel is a savory butter prepared by mixing softened butter with very finely minced parsley, lemon juice, salt and pepper. Traditionally it was made table side by the Maître d'Hôtel for various steaks and roasts. In contemporary cuisine it is often considered a house butter, with some signature spices and ingredients added to a base herb butter. It is never stand alone so it always is designed to compliment another item, much like a sauce does.

- 1 stick butter cut into small cubes
- 1 teaspoon kosher salt
- 1/2 teaspoon ground pepper
- 2 tablespoon lemon juice
- 4 tablespoon finely chopped parsley

1. Combine the ingredients in a small mixing bowl
2. Let stand at room temperature until butter is soft
3. Blend the ingredients well, using a wooden spoon.