

# TIM FARMER'S COUNTRY KITCHEN

## BUTTER - FLAVORED

### **HERB**

- 1 stick butter, softened*
- 1 teaspoon sage*
- 1 tablespoon thyme*
- 1 tablespoon rosemary*
- 2 garlic cloves, pressed*

Mix all ingredients in butter until smooth. Place in any shaped mold with plastic wrap and place in fridge until solid.



### **RED WINE**

- 1 stick butter, softened*
- 1 small shallot, chopped*
- Olive oil*
- 1/4 cup red wine*
- 2 teaspoons currant jelly*
- Tellicherry pepper*

Cook shallots in olive oil until soft. Add wine, jelly and pepper and cook until reduced to 2 tablespoons. Mix with butter, place in any shaped mold with plastic wrap and place in fridge until solid.

### **HONEY BUTTER**

- 1 stick butter, softened*
- 2 tablespoons honey*
- 1/2 teaspoon vanilla*

Mix all ingredients in butter until smooth. Place in any shaped mold with plastic wrap and place in fridge until solid.

