



Garlic Compound Butter

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
1 cup	10 MIN	0 MIN		10

Garlic compound butter is a rich and flavorful spread made by blending butter with garlic and herbs. It's simple to make and instantly enhances the taste of many dishes. This easy recipe is perfect for spreading on bread, melting over steak, or adding to vegetables. It's a versatile kitchen staple that adds bold garlic flavor to any meal.

Ingredients

- 1 cup butter (softened)
- 3-4 garlic cloves, minced
- 1 tablespoon fresh parsley (chopped)
- ½ teaspoon salt
- Optional: lemon zest or black pepper

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 0 minutes
- Total Time: 10 minutes

- Servings: ~1 cup
- Course: Condiment / Spread
- Cuisine: International

Cooking Method

Instructions

1. In a bowl, combine softened butter and minced garlic.
2. Add parsley, salt, and optional ingredients.
3. Mix until well combined.
4. Transfer to plastic wrap or parchment and shape into a log (optional).
5. Chill in the refrigerator until firm.
6. Slice or spread as needed.

Cooking Tips

- Use softened butter for easy mixing
- Chill before slicing for clean cuts
- Use fresh garlic for best flavor

Variations

- Add herbs like thyme or rosemary
- Add chili flakes for spice
- Add parmesan cheese
- Use roasted garlic for milder taste

What to Serve with Garlic Compound Butter

- Bread
- Steak
- Chicken
- Vegetables

Storage

Store in the refrigerator for up to **1 week** or freeze for longer storage.

Reheating

Not required — melts when used.

Frequently Asked Questions

Can I freeze garlic butter?

Yes, for up to 2 months.

Can I use dried herbs?

Yes, but use smaller amounts.

Can I make it dairy-free?

Yes, use plant-based butter.

Recipe Author

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