**Garlic Compound Butter**

**Ingredients:**

4# butter, softened at room temperature

10 oz. garlic, minced

5 oz. shallots, minced

¼ cup salt

2 Tbsp. pepper

½ cup parsley, chopped

3 Tbsp. crushed red pepper

3 Tbsp. oregano

1 Tbsp. thyme

¼ cup basil

**INSTRUCTIONS**

1. Cut the butter into small cubes. Set out at room temperature until soft.
2. While it is softening, gather the rest of the ingredients.
3. Mix all ingredients together in a bowl **except the butter**.
4. Put 1/3 of the softened butter in the Kitchenaid with the paddle attachment. Mix until smooth and slightly whipped.
5. Add 1/3 of the mixture from step 3. Whip with the paddle until well incorporated. Set aside in a bowl.
6. Repeat those steps 2 more times.
7. Mix all of the butter together in a bowl and adjust seasonings to taste. After mixing, wrap well and store in the cooler.