

# Tarragon-Lemon Butter (a compound finishing butter)

*Barbecue! Bible: Sauces Rubs and Marinades, by Steven Raichlen*

*Internet address:*



## **Servings: 6**

*1 1/2 tablespoons fresh tarragon, finely minced*  
*1/2 clove garlic, smashed and minced*  
*1/4 teaspoon lemon zest, grated*  
*4 tablespoons unsalted butter, room temp*  
*Freshly ground white or black pepper*  
*AND kosher salt, to taste*  
*1/2 teaspoon fresh lemon juice*

Notes: don't skimp on the herb or lemon because the butter will be too subtle to taste. Don't overdo the garlic or it will overwhelm the flavors. If you use salted butter, don't add any additional salt.

1. In a small bowl combine the minced tarragon, garlic, lemon zest and butter. Using a fork, mix it well (as long as the butter is at room temp, this is easy to do).
2. Add pepper and lemon juice and continue stirring to incorporate the lemon juice.
3. Place the mixture on a piece of plastic wrap and bring up the edges of plastic wrap to enclose the butter. Gently press the butter into a round log. Twist ends of plastic wrap to seal and refrigerate until ready to use. Ideally, allow this to chill for a few hours so the flavors have time to meld.
4. Cut off rounds of the chilled butter and place on top of a finished piece of grilled meat (beef, lamb, chicken or fish). Serve just as all the butter is melting.
5. STORAGE: If you don't use all the butter, it will keep in the refrigerator for up to 5 days, or freeze for up to 3 months.

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Per Serving (excluding unknown items): 69 Calories; 8g Fat (98.3% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 1mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 1 1/2 Fat.