



Garlic Butter

Source: Morton's Steak Bible

Serving Size: about 2.5 cups

Prep Time: ~30 min

Cooking Time: ~ 10 min



Image Substituted

Morton's garlic butter is a little more involved than some, but, it's absolutely sublime. It's also seasoned that you can add it to plain vegetables, potatoes, pasta, or rice and not have any need for another seasoning. We love it with mushrooms. Try it with our mashed potatoes, and presto! Garlic mashed potatoes. You can make a lot at once- you could easily double this recipe – and keep it in the freezer for a month or two. Don't be put off by the anchovies; they simply provide a depth of saltiness you can't get any other way.

Directions

- In a bowl of food processor fitted with a metal blade, pulse the garlic, shallots, anchovies, and parsley until finely chopped
- In the bowl of electric mixer fitted with the paddle attachment and set on medium speed, beat the butter for **1 min.**
- Scrape the garlic mixture into the butter and beat for another minute or so until thoroughly mixed.
- Reduce the speed to low
- Add the Pernod, salt, and pepper and beat to mix
- Increase the speed to high and mix **for 2 min.**, or until the butter is smooth, fluffy, and light
- Scrape down the sides of the bowl with a rubber spatula
- Mix the butter mixture for **2 more min** at high speed
- Use immediately or transfer to an airtight container
- Refrigerate for up to 5 days, or wrap well and freeze for up to two month.

Ingredient List

1. 2 tbs plus 1 tsp chopped garlic
2. 2 tbs chopped peeled shallots
3. ½ tbs rinsed, drained, and chopped anchovies (3~4 filets)
4. ½ bunch curly-leaf parsley, stems removed and discarded, chopped (about 1 cup)
5. 1-3/4 cups (3-1/2 sticks) unsalted butter, softened
6. ½ tbs Pernod liqueur
7. 2 tsp coarse salt
8. 1 tsp freshly ground white pepper