



About our Gourmet Butters

Compound butter is an easy, prepared in advance alternative to recipes and sauces. It is one of the most multipurpose food items to have on hand in your kitchen. Knowing how to use these Gourmet Butters will greatly increase your variety of sauces and recipes. **Squeeze it, Slice it, Scoop it**, you will enjoy limitless ways to create a different taste experience each day. Our butters were designed for all the food lovers that want the culinary edge for endless possibilities.

We have chosen to make all of our flavors with organic butter and Organic /Natural ingredients. Organic butter is free of the potentially dangerous pesticides, antibiotics and growth hormones that can be found in conventional versions. If it's organic, it has strict regulations on how the cows are fed, with no growth hormones, no antibiotics and 100 percent organic feed. Organic dairy production is also better for the environment and is a more humane practice for raising the animals.

Our Gourmet Butters are packed in 8 ounce tubes and 4lb tubs so you can easily pull it from the refrigerator, quickly Slice the portion you desire and place them on top of your entrees for an instant garnish, making the plate presentation easy and seamless. Squeeze several flavors in a ramekin and serve with bread sticks before a meal, or Scoop it into a pot for a quick easy made sauce. We have found endless uses for our butters, below are just a few:

* Other Uses for our Gourmet Butters *

Savory Gourmet Butters

Garnishes – Easy to portion out and slice it for garnishing steaks, seafood filets and other foods. This also adds vibrant color and texture to your plate presentations.

Appetizers – Spread on quesadillas, crostini (canapés made with toasted bread slices), or pizza.

Vegetables – Brush the flavored butter onto grilled peppers, mushrooms, asparagus, onion and zucchini slices. We especially enjoy it with corn on the cob, steamed broccoli and cauliflower. For those steamed artichokes, warm up some of that Chile Lime butter for a quick and delicious dip. The Parmesan Garlic butter is amazing with steamed spaghetti squash.

Side Dishes – Add to the style of potatoes that you desire, mashed, roasted or Au Gratin. Coat your favorite pasta with it, or blend it into a hearty vegetable risotto. Brush it on grilled polenta and tofu, or add a dollop of flavor to that simmering pot of soup or beans.

Sauces – An endless number of sauces can be easily made to compliment all of your entrees, or appetizers. It can be used to finish specific sauces as well, for example; if you whisk 2 ounces of roasted red pepper butter into 8 ounces of demi-glace, you will end up with an incredible roasted red pepper demi-glace. This works well also with hollandaise and beurre blanc sauces. You can also incorporate the butter into steamed shellfish to enhance flavors quickly and easily.

Delicious Spreads for Baked Goods, Wraps and Sandwiches – Grilled panini sandwiches, flatbread, focaccia, and tortillas are just a few ways to utilize Gourmet Butters. Melting the butter, adding it to bread cubes and baking them until they are toasted brown creates the best gourmet croutons.

Sweet Gourmet Butters

Delicious Spreads for Baked Goods – Muffins, biscuits, warm toast, scones, bagels, croissants, sweet breads, and waffles, pancakes and French toast.

Desserts – Flavorful sweet sauces can be made to accompany desserts such as crepes, bread pudding, soufflés, fruit tarts, or poached pears. Warm fruit compote sauces are greatly enhanced for ice cream toppings as well.