

TARRAGON MUSTARD BUTTER (Steak Garnish)

Source: *Saveur* May/June 2002

INGREDIENTS:

8 TBS butter, softened
1 bunch fresh tarragon
1 1/2 tsp Dijon mustard
Salt & freshly ground black pepper

DIRECTIONS:

Combine all ingredients in bowl. Place atop steaks as they are served.

To shape into a log for freezing (the presentation is more elegant, as each guest can slice off what is personally desired): place combined ingredients on a long sheet of plastic wrap with one short end facing you - put soft butter compound in center, then drape end farthest away from you over butter - grab bottom piece of plastic and put edge of ruler on top piece, pressing side of ruler against butter - push ruler away from you while pulling bottom piece of plastic toward you, till butter is perfectly cylindrical - wrap excess plastic around butter & freeze for up to 3 months. Thaw somewhat before bringing to table.

Serves: 4