



Cajun Compound Butter

LIST of INGREDIENTS:

- 1 Cup Unsalted Butter, softened
- 1 Tablespoon Paprika
- 2 Teaspoons Salt
- 2 Teaspoons Garlic Powder
- 2 Teaspoons White Pepper
- 1 Teaspoon Onion Powder
- 1 Teaspoon Oregano
- 1 Teaspoon Cayenne
- 1/2 Teaspoon Thyme

the Method

Allow the butter to soften until it can be easily stirred.

In a medium bowl, combine the butter and all the spices until well mixed. Place the mixture onto a large piece of plastic wrap, and shape into the shape of a log.

Roll the plastic wrap shut, and twist the ends tight. Transfer the butter to the refrigerator to firm, about 2-3 hours.

Once the butter firms, it's ready to use as needed. Store in the refrigerator in a sealed container for up to 2 weeks.

