

Bacon Onion Compound Butter

Author: Steven Raichlen's cookbook: *Barbecue! Sauces, Rubs and Marinades*



8 tablespoons unsalted butter
3 pieces bacon, cut in 1/4 inch slivers
1 medium onion, minced
2 teaspoons brown mustard
1/2 teaspoon freshly ground black pepper

1. Melt one tablespoon of butter in a skillet over medium heat.
2. Add bacon and cook until fat begins to render. Add onions and saute until the bacon crisps and the onions are golden brown, about 5-7 minutes. Do NOT let the bacon burn. Transfer the bacon mixture to a mixing bowl and cool to room temp.
3. Add the remaining (soft) butter, mustard and pepper. Beat with a wooden spoon until light and fluffy. Add more pepper or mustard if desired.
4. Spoon the butter in a thick strip on a piece of plastic wrap, shaping into a log with the plastic. Roll up, turn under the ends of the plastic wrap and chill.
5. Slice 1/4 inch coins and place them on top of a just-grilled steak, hamburger, chicken, grilled mushrooms or salmon.

Serving Ideas: Use leftovers on top of simply steamed vegetables, on pasta, rice.

Per Serving (excluding unknown items): 122 Calories; 13g Fat (92.0% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 33mg Cholesterol; 57mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 2 1/2 Fat.

Carolyn T's Tasting Spoons blog:
<http://tastingspoons.com>