

AMERICAN RIVERS
TOUR



Blackberry Compound Butter

Serves 4

Ingredients:

- 1 lb butter
- 1 pint blackberries
- 3 tbs shallots
- 1 tbs fresh thyme
- 1 tbs sea salt (to taste)
- 2 tbs balsamic vinegar (to taste)
- 1 tbs apple cider vinegar
- 3 tbs fresh honey (to taste)

Start by placing the butter on your kitchen counter the night before preparation to allow it to soften. Shallots should be chopped fine as well as the thyme. Combine all ingredients in a bowl. Mix thoroughly with a fork.

You may prefer more acid or more sweetness. Adjust the amount of balsamic vinegar and honey accordingly. Taste after mixing.

Place a piece of parchment paper on the counter and spread the compound butter evenly across one edge covering about 1/4 of the paper. Roll the butter into a cylinder, crimp the ends of the paper and refrigerate for an hour or until chilled solid.