

# TOP TEN

## WAYS BUTTER IS BETTER THAN EVER

BY JOAN LANG

CONCEPT	WHAT IT IS	WHY IT'S HOT
<b>BUTTER-ROASTED</b>	Butter is an excellent lubricant for roasting and enhancing the caramelization process	With today's emphasis on technique, the presence of butter adds prestige to simple roasting
<b>HERB BUTTER</b>	Herbs' aromas bloom in the presence of a little fat, and the classic idea of herb butter can be translated to a variety of herbs	As a sauce, a melting pat or a spreadable treat, what could be simpler, or more versatile, than butter and herbs?
<b>BROWN BUTTER</b>	The sauce/flavoring of the moment, this easy technique produces an instant sauce or a value-added ingredient wherever melted butter is used	Gently browned, good butter develops a soulful nuttiness that enhances a variety of foods
<b>BLACK BUTTER</b>	Actually dark brown, this classic sauce consists of butter cooked in a heavy pan with capers, chopped parsley and a touch of white vinegar	It's simple, light but highly flavored — a perfect quick sauce that can be varied with flavored vinegars and different herbs
<b>NUT BUTTER</b>	Nuts are often paired with butter to echo its nutty flavor — or can be crushed to create their own butter-like condiment	If customers like peanut butter, they're going to love a specialty nut butter, from almond to hazelnut and walnut
<b>FRUIT BUTTER</b>	Take the simple notion of lemon butter and give it added oomph with other fruits	Fruit butters represent an opportunity to put seasonal and local fruits on the menu
<b>BUTTER-POACHED, BUTTER-BRAISED</b>	Delicate butter shines in slow, gentle cooking methods, adding a huge dollop of indulgence	Butter enhances the image of what is essentially a very simple cooking technique
<b>COMPOUND BUTTER</b>	Softened butter, mixed with chopped herbs or any number of other ingredients, is shaped and rechilled, making an instant sauce when placed on top of hot foods	Compound butter is easy on the kitchen and a flavor booster for the guest
<b>CHEESE BUTTER</b>	Twice the dairy, for twice the flavor	Here's another quick addition to give signature appeal to steaks and other simple chop-house fare
<b>TRUFFLE BUTTER</b>	Double the luxury: creamy butter and exotic truffle	A less expensive way to add the distinguished flavor of truffle to a variety of foods

The food police once outlawed butter, which was replaced by questionable substitutions. Now butter is back, embraced by chefs for its richness and versatility.



Plain butter is fine, but an herb-butter sauce is a rich addition to these salmon crêpes.

LAND O LAKES

## HOW IT'S USED

## MENU SAMPLES

As with all things butter-related, butter-roasted foods can be flavored with a host of additional ingredients

**BROWN-BUTTER-ROASTED LOBSTER MUSHROOMS**  
Truffle risotto, toasted walnuts, black truffles  
*The Jackson House Inn, Woodstock, Vt.*

**BUTTER-ROASTED MONKFISH**  
Wrapped in prosciutto, with baby carrots, black trumpet mushrooms and Meyer lemon sauce  
*Josie, Santa Monica, Calif.*

The herb can be tailored to the flavor profile of the other ingredients, from sweet to savory, simple to complex

**GRILLED CHICKEN BREAST**  
With mustard-tarragon butter sauce  
*Spenger's Fish Grotto, Berkeley, Calif.*

**FRESH SEA BASS**  
Broiled Hawaiian bluenose in a fresh basil-butter sauce  
*Isabella's, Monterey, Calif.*

Brown butter is extremely versatile, lending itself to both savory items and desserts; it's especially well paired with toasted nuts

**AMARENI CHERRY AND MEXICAN CHOCOLATE CORNBREAD COBBLER**  
With brown-buttered ice cream and cajeta caramel sauce  
*Georgia Brown's, Washington, D.C.*

**HOMEMADE SWEET POTATO GNOCCHI**  
Sautéed wild mushrooms, toasted pignoli, sage brown butter  
*Peekamoose Restaurant & Taproom, Big Indian, N.Y.*

Traditionally associated with brains and sweetbreads, black butter also adds flavor to fish, vegetables and other foods

**WOOD-GRILLED TROLL-CAUGHT KING SALMON**  
Curried cauliflower, black-butter spinach, gingered cashews, currants  
*Dahlia Lounge, Seattle*

**SALMON WITH BLACK BUTTER**  
*Pampa Grill, Miami*

Vary the nut, and you vary the flavor and texture, as well as the foods with which it is paired

**PORK PORTERHOUSE**  
Grilled, dried-fruit compote, hickory butter, herbed-roasted russets, vegetable du jour  
*The Port, Red Wing, Minn.*

**ROASTED PRINCE EDWARD ISLAND MUSSELS**  
With pistachio butter and balsamic vinegar  
*Matthew's Restaurant, Edwards, Colo.*

In desserts, with breakfast or complementing savory preparations, fruit butters entice

**GRILLED SALMON**  
Miso glazed with ginger-tamarind butter  
*The Resort at Port Ludlow, Port Ludlow, Wash.*

**BREAD SERVICE**  
With blackberry butter  
*Copper Creek Inn, East Ashford, Wash.*

Thomas Keller started the craze with butter-poached lobster, but now the idea has spread; the French technique of butter braising also adds a Wow! factor

**BUTTER-POACHED COD**  
Braised lettuce, bacon, turnip puree, smoked sablefish salad  
*Veritas, New York City*

**SWEET ENGLISH PEA RAVIOLI**  
Oregon morel mushrooms, butter-braised peas and asparagus, Meyer lemon butter  
*Theo's Restaurant, Soquel, Calif.*

Most often seen on steaks and other simple broiled or roasted meats, where it adds flavor and cachet; also an easy bread-service upgrade

**RACK OF LAMB**  
A full rack of New Zealand lamb, oven roasted with a Cabernet Sauvignon-oregano compound butter  
*Dirty Dan Harris', Bellingham, Wash.*

**RIBEYE STEAK**  
Served with Gorgonzola compound butter  
*Gella's Diner, Hays, Kan.*

Blue cheese is a natural — but why not use any flavorful cheese that can take the heat?

**GRILLED STUFFED RIB-EYE STEAK**  
Wild mushrooms, Cabrales butter, organic baby spinach a la Catalana  
*Amalia, New York City*

**PORTERHOUSE STEAK**  
Garlic peppercorned with Asiago butter crust  
*Hawk's Head Restaurant, South Haven, Mich.*

Truffled butter can be used as a cooking medium or sauce

**TRUFFLE-BUTTER-POACHED SHRIMP**  
With wild mushroom sauté  
*Corks, Baltimore*

**FRESH BLACK-TRUFFLE HEN-EGG RAVIOLI**  
With truffle-butter sauce  
*Restaurant Nicholas, Red Bank, N.J.*