

August Member Recipe

Garlic-Parsley Butter Edzo's Burger Shop, Evanston

Ingredients

10 Cloves Garlic (about one head), peeled and minced
1 Lb Unsalted Butter, softened
1/2 Bunch Italian Flat-Leaf Parsley, chopped
Salt to taste (about 1 T. should do it)

Preparation

1. Separate butter into quarters.
2. Over med-low heat, sauté the minced garlic with one of the butter quarters.
3. Allow to cook slowly, allowing garlic to soften and turn translucent, stirring often. Cook for about 20 minutes until garlic begins to break down into mush and it starts to look like one large mass rather than individual pieces of garlic.
4. Turn off heat and allow to come to room temp.
5. Place the other three quarters of softened butter into a mixing bowl, scrape the cooked garlic-butter mixture in and mix well.
6. Butter should be warm enough to mix, but not melted and separated, it should stay opaque.
7. Once fully mixed, add salt and chopped parsley. Mix to combine, then separate garlic butter into smaller portions and refrigerate or freeze.



Serving

Edzo's uses this on their Garlic Fries, but it's a great compound butter to have on hand to toss literally ANYTHING in when you need a quick, tasty, garlicky sauce. Sure, you can double-cook fresh-cut potatoes and make your own Edzo's Garlic Fries at home, but it's a huge mess and a production and realistically, not that many people deep fry at home. So feel free to substitute oven-roasted potatoes, Ore-Ida frozen fries or Tater Tots. Make things easy for yourself, but then fancy it up by tossing them in this garlic-parsley butter. You could also use this on pasta, add it to mashed potatoes or use it to make garlic bread.