

Entertain In Style With Mouthwatering Flavored Butters

(NAPSA)—Attention to detail can make all the difference when cooking for friends and family. Put the finishing touches on a meal when you craft simple flavored butters from fresh, seasonal ingredients.

Whether paired with seafood or made with fresh produce, flavored butters will add versatility to any meal.

Dairy Management Inc. (DMI) on behalf of the American Butter Institute (ABI) has partnered with chef Hans Aeschbacher of the nationally renowned restaurant Smith and Wollensky to create effortless flavored butters that give dishes diverse flair.

“Coupled with fresh ingredients or used as a taste booster, flavored butters are a delicious companion in the kitchen,” states Aeschbacher. “Try grade A or grade AA butter when making flavored butters. These grades contain less water and will not mask the flavor of important ingredients highlighted in the recipes.”

Tangy Orange Butter spread on bagels or brioche can make breakfast extraordinary. Made with refreshing orange zest and orange juice, this morning delicacy will have everyone asking, “What’s the special occasion?” Coupled with powdered sugar, this flavored butter will turn ordinary French toast into an elegant treat. Or simply serve warm croissants dipped in sweet Orange Butter.

ORANGE BUTTER

- 1 pound butter**
- 1 orange, finely zested***
- 4 ounces frozen orange juice concentrate**

Soften butter in mixing bowl. Blend in orange zest. Blend in orange juice concentrate.

** Other fruits may be substituted for oranges, such as mangos, raspberries, grapes and tangerines.*



Give dinner a distinctive twist when you pair Basil Butter with a white fish such as halibut or talapia. Combine basil, Parmesan cheese, lemon juice and calamata olives to create this creamy spread. Brushing Basil Butter on fish while broiling allows the natural flavor of the dish to come through, while delivering a light and fresh taste.

“Fish that is pan-broiled with butter develops a wonderful, crispy outside that contrasts with the moist, tender meat inside,” says Aeschbacher.

BASIL BUTTER

- 1 pound butter**
- 1 bunch basil***
- salt and ground pepper, to taste**
- 2 tablespoons Parmesan cheese**
- 3 tablespoons of lemon juice**
- 2 tablespoons calamata olives, finely chopped**

Soften butter in mixing bowl. Mix in chopped basil. Blend in lemon juice, Parmesan cheese, olives and add salt and pepper. Serve at room temperature.

**Other herbs such as thyme, cilantro and rosemary may be substituted for basil.*

For more buttery recipes, visit www.butterisbest.com for an array of seasonal treats and helpful baking tips.