



Bercy Butter

Ingredients

- 1 lb. butter, softened
- 1 shallot, minced
- 2 cloves garlic, minced
- 1 tbsp [Fustini's Tuscan Herb Olive Oil](#)
- 1 tsp [Fustini's 12 Year White Balsamic Vinegar](#)
- 2 tbsp white wine

Sharon's Hint

Makes approximately 20 portions

Directions

Step 1.

Mix all ingredients together in mixer fitted with the paddles attachment until fully incorporated and smooth. Roll in tube shape and cover with parchment paper or film wrap and refrigerate. Cut off silver dollar size pieces to place on grilled steak, poultry, pork or fish.