

Chipotle Pepper & Sun Dried Tomato Compound Butter

5 sun dried tomatoes, oil packed, finely chopped
2 *chipotles en adobo*, finely chopped
8 ounces unsalted Pastureland butter, room temperature
1 tablespoon minced cilantro
1 teaspoon lime zest
1/2 teaspoon *fleur de sel* or kosher salt
6 ounces Cotija cheese (Mexican hard cow's milk cheese)
Freshly ground black pepper

Using the paddle attachment, mix the first six ingredients in the bowl of a stand mixer. Use immediately or form into a log, wrap in parchment paper, then plastic wrap and refrigerate.

Cut desired amount of cooked corn into halves, thirds or fourths. Toss butter as desired to coat the corn, sprinkle with Cotija and a few grindings of pepper. Serve while still hot.

Mixed Herbed Compound Butter

5 garlic cloves, smashed
8 ounces plus 3 tablespoons Pastureland butter, room temperature, divided
1 tablespoon finely chopped fresh rosemary
1 tablespoon finely chopped fresh tarragon
2 tablespoons finely chopped fresh thyme
2 teaspoons lemon zest
1/2 teaspoon *fleur de sel* or kosher salt
Freshly ground black pepper
Freshly grated parmesan cheese

Heat 3 tablespoons butter in a small saucepan. Cook garlic cloves in butter on low heat, about 5 minutes. Allow garlic to cool in butter then remove, mince and set aside. Reserve garlic butter for another use or let cool completely and add to mixture below.

Place remaining butter, garlic, herbs, zest and salt in the bowl of a stand mixer. If desired, add butter from which the garlic was cooked. Using the paddle attachment, mix until all of the ingredients are combined.

Use immediately or form into a log, wrap in parchment paper, then plastic wrap and refrigerate.

Cut desired amount of cooked corn into fourths. Toss butter as desired to coat the corn, sprinkle with parmesan cheese and a few grindings of pepper. Serve while still hot.

Basil Compound Butter

8 ounces unsalted Pastureland butter, room temperature
3/4 cup loosely packed basil, finely chopped
1/4 cup lemon basil, finely chopped
1 teaspoon lemon zest
1/2 teaspoon *fleur de sel* or kosher salt

Using the paddle attachment, mix the ingredients in the bowl of a stand mixer. Use immediately or form into a log, wrap in parchment paper, then plastic wrap and refrigerate.

Cut desired amount of cooked corn into fourths. Toss butter as desired to coat the corn, sprinkle with parmesan cheese and a few grindings of pepper. Serve as soon as possible.

Herb and Goat Cheese Compound Butter

8 ounces unsalted Pastureland butter, room temperature
1 ounce soft goat cheese (e.g. Chèvre)
1 ounce fresh cheese
2 tablespoons freshly chopped herbs (combination of tarragon, rosemary, thyme)
1 teaspoon minced shallot or onion

Using the paddle attachment, mix the ingredients in the bowl of a stand mixer. Use immediately or form into a log, wrap in parchment paper, then plastic wrap and refrigerate.

Cut desired amount of cooked corn into fourths. Toss butter as desired to coat the corn and a few grindings of pepper. Serve while still hot.