

Steak Butters and Sauces



There's nothing better than a classic butter or sauce to add to a perfectly barbecued steak!

Classic Garlic Butter

Ingredients

125gm unsalted butter, softened
3 garlic cloves, crushed
¼ cup fresh parsley, finely chopped
1 lemon, finely zested
½ teaspoon cayenne pepper
Sea salt to taste
Freshly ground black pepper to taste

Directions

Place all ingredients into a medium bowl, mix well to combine. Place mixture onto a piece of cling wrap, shape into a log, then roll the cling wrap to enclose the butter, twisting at the ends. Refrigerate until ready to use. Can be frozen for future use if required.

Coriander and Lime Butter

Ingredients

125gm unsalted butter, softened
¼ cup fresh coriander, finely chopped
1 lemon, finely zested and juiced
Sea salt to taste

Directions

Place all ingredients into a medium bowl, mix well to combine. Place mixture onto a piece of cling wrap, shape into a log, then roll the cling wrap to enclose the butter, twisting at the ends. Refrigerate until ready to use. Can be frozen for future use if required.



Olive and Rosemary Butter

Ingredients

125gm unsalted butter, softened
¼ cup kalamata olives, pitted, finely chopped
1 tbsp rosemary, finely chopped
Sea salt to taste
Freshly ground black pepper to taste

Directions

Place all ingredients into a medium bowl, mix well to combine. Place mixture onto a piece of cling wrap, shape into a log, then roll the cling wrap to enclose the butter, twisting at the ends. Refrigerate until ready to use. Can be frozen for future use if required.

Caramelised Onion Butter

Ingredients

1 medium brown onion, finely sliced
2 tbsp olive oil
2 tsp brown sugar
125gm unsalted butter, softened
¼ cup kalamata olives, pitted, finely chopped
1 tbsp rosemary, finely chopped
Sea salt to taste
Freshly ground black pepper to taste

Directions

Heat olive oil in a medium frying pan over high heat, add onion and sauté, stirring for 3 minutes. Reduce heat to medium, add brown sugar and cook, stirring regularly, until the onions are browned and sticky. Allow to cool completely. Place onion and remaining ingredients into a medium bowl, mix well to combine. Place mixture onto a piece of cling wrap, shape into a log, then roll the cling wrap to enclose the butter, twisting at the ends. Refrigerate until ready to use. Can be frozen for future use if required.

Green Peppercorn Sauce

Ingredients

2 tbsp marsala or brandy
1 cup liquid beef stock
1 tbsp green peppercorns
1/3 cup pouring cream
1 tsp freshly ground black pepper
Sea salt to taste

Directions

Heat the marsala or brandy in a medium saucepan over high heat until reduced slightly. Add the remaining ingredients and reduce heat to medium. Bring the sauce to a gentle simmer, stirring occasionally, until thickened slightly. Season with salt.

Creamy Mustard Sauce

Ingredients

¼ cup white wine
¼ cup liquid chicken stock
½ cup pouring cream
2 tbsp wholegrain mustard
1 tbsp Dijon mustard
1 tsp freshly ground black pepper
Sea salt to taste
2 tbsp chives, finely chopped

Directions

Heat the wine in a medium saucepan over high heat until reduced slightly. Add the stock, cream, mustards, salt and pepper and reduce heat to medium. Bring the sauce to a gentle simmer, stirring occasionally, until thickened slightly. Add chopped chives just prior to serving.



Garlic Mushroom Cream Sauce

Ingredients

2 tbsp butter
250 gm mushrooms, thinly sliced
2 cloves garlic, finely chopped
¼ cup white wine
½ cup pouring cream
1 tsp freshly ground black pepper
Sea salt to taste
1 tbsp parsley, finely chopped

Directions

Melt the butter in a large frying pan over medium heat. Add the mushrooms and sauté until slightly browned. Add the chopped garlic and cook for 2 minutes, then add the wine. Simmer until the liquid reduces slightly, then stir in the cream and simmer, stirring occasionally, until thickened to your liking. Season with salt and pepper. Add chopped parsley just prior to serving.

Authentic Chimichurri Sauce

Ingredients

½ cup olive oil
2 tbsp red wine vinegar
½ cup parsley, finely chopped
3 cloves garlic, finely chopped
1 large red chilli, deseeded, finely chopped
1 tsp dried oregano
1 tsp sea salt
½ tsp freshly ground black pepper

Directions

Mix all ingredients in a bowl. Allow to sit for up to 2 hours before serving, for flavours to develop.

