



Roasted Garlic & Gorgonzola Butter

Ingredient

TFF SunGlow ESBB, at room temperature	2 lbs.
Gorgonzola – crumbled	4 oz.
Garlic cloves – organic, peeled	16 each
Virgin olive oil	3 tbsp
Chives - minced	1 cup

Method:

1. Place oil and garlic into a pan and place into an oven heated to 400° F. Roast until cloves are golden brown.
2. Place all ingredients in a mixer that is fitted with a whip.
3. Whip ingredients at high speed—stopping several times to scrape down sides of bowl and whip.
4. Repeat mixing and scraping until all the ingredients are fully incorporated.
5. Lay two pieces of plastic wrap on two cutting boards.
6. Divide compound butter into two pieces.
7. Lay one piece of butter on each piece of plastic wrap and cover with another piece of plastic wrap.
8. Using the palms of your hands, knead butterballs in to logs.
9. Twist the ends of the plastic wrap to tighten, then roll plastic to tighten further. Label and freeze.

Hard sauce is an old Victorian sweet butter used to garnish hot desserts like bread or Indian pudding, crisps or cobbler types of deserts served hot or warm. Simply scoop a piece of hard sauce onto the hot dessert and it will melt over and into the dessert giving it an extra sweetness and richness to the dessert.

Hard Sauce

Ingredient

TFF SunGlow ESBB, at room temperature	2 lbs.
Confectioner's sugar	12 cups
Vanilla extract	8 tsp.
Dark rum	1 cup
Nutmeg	2 tsp.

Method:

1. Place all ingredients in a mixer that is fitted with a whip.
2. Whip ingredients at high speed—stopping several times to scrape down sides of bowl and whip.
3. Repeat mixing and scraping until all the ingredients are fully incorporated and mix is high and fluffy.
4. Remove hard sauce from mixing bowl and place in a round plastic container with a lid.
5. Cover tightly and refrigerate until use.

SunGlow® Compound Butter Recipe Ideas!

Featuring Trans Fat Free
SunGlow® European Style Butter Blend



Honey Cinnamon Pecan SunGlow



Ingredient	
TFF SunGlow ESBB, at room temperature	2 lbs.
Shelled pecans – rough chop	4 oz.
Honey	1 ½ cups
Ground cinnamon	1 tbsp.

Method:

1. Place all ingredients in a mixer that is fitted with a whip.
2. Whip ingredients at high speed—stopping several times to scrape down sides of bowl and whip.
3. Repeat mixing and scraping until all the ingredients are fully incorporated.
4. Lay two pieces of plastic wrap on two cutting boards.
5. Divide compound butter into two pieces.
6. Lay one piece of butter on each piece of plastic wrap and cover with another piece of plastic wrap.
7. Using the palms of your hands, knead butterballs in to logs.
8. Twist the ends of the plastic wrap to tighten, then roll plastic to tighten further. Label and freeze.

Lemon Tarragon Butter



Ingredient	
TFF SunGlow ESBB, at room temperature	2 lbs.
Lemons – juice squeezed into container	3 each
Tarragon leaves – chopped fine	2 cups
Chives – fresh, minced	1 cup
Garlic – fresh, minced	2 tbsp.

Method:

1. Place all ingredients in a mixer that is fitted with a whip.
2. Whip ingredients at high speed—stopping several times to scrape down sides of bowl and whip.
3. Repeat mixing and scraping until all the ingredients are fully incorporated.
4. Lay two pieces of plastic wrap on two cutting boards.
5. Divide compound butter into two pieces.
6. Lay one piece of butter on each piece of plastic wrap and cover with another piece of plastic wrap.
7. Using the palms of your hands, knead butterballs in to logs.
8. Twist the ends of the plastic wrap to tighten, then roll plastic to tighten further. Label and freeze.

Curry Apple Walnut Butter



Ingredient	
TFF SunGlow ESBB, at room temperature	2 lbs.
Walnuts – shelled, fine chop	4 oz.
Honey	1 cup
Madras curry	1 tbsp.
Fuji apples – roasted, 1/8 inch diced	2 cups
cinnamon	1 tsp.

Method:

1. Place all ingredients in a mixer that is fitted with a whip.
2. Whip ingredients at high speed—stopping several times to scrape down sides of bowl and whip.
3. Repeat mixing and scraping until all the ingredients are fully incorporated.
4. Lay two pieces of plastic wrap on two cutting boards.
5. Divide compound butter into two pieces.
6. Lay one piece of butter on each piece of plastic wrap and cover with another piece of plastic wrap.
7. Using the palms of your hands, knead butterballs in to logs.
8. Twist the ends of the plastic wrap to tighten, then roll plastic to tighten further. Label and freeze.

Jalapeño-Lime Butter



Ingredient	
TFF SunGlow ESBB, at room temperature	2 lbs.
Jalapeño peppers	4 each
Garlic – chopped	2 tbsp.
Chives – minced	1 ½ cups
Key lime juice	½ cup

Method:

1. Using gloves, cut peppers lengthwise and remove ribs, seeds and stems. Dice peppers in to 1/8 inch pieces.
2. Place all ingredients in a mixer that is fitted with a whip.
3. Whip ingredients at high speed—stopping several times to scrape down sides of bowl and whip.
4. Repeat mixing and scraping until all the ingredients are fully incorporated.
5. Lay two pieces of plastic wrap on two cutting boards.
6. Divide compound butter into two pieces.
7. Lay one piece of butter on each piece of plastic wrap and cover with another piece of plastic wrap.
8. Using the palms of your hands, knead butterballs in to logs.
9. Twist the ends of the plastic wrap to tighten, then roll plastic to tighten further. Label and freeze.

Sun Dried Tomato & Dill Butter



Ingredient	
TFF SunGlow ESBB, at room temperature	2 lbs.
Zalvina Sun Dried Tomato Pesto	2 ½ cups
Dill leaves – fresh, chopped fine	1 bunch

Method:

1. Place all ingredients in a mixer that is fitted with a whip.
2. Whip ingredients at high speed—stopping several times to scrape down sides of bowl and whip.
3. Repeat mixing and scraping until all the ingredients are fully incorporated.
4. Lay two pieces of plastic wrap on two cutting boards.
5. Divide compound butter into two pieces.
6. Lay one piece of butter on each piece of plastic wrap and cover with another piece of plastic wrap.
7. Using the palms of your hands, knead butterballs in to logs.
8. Twist the ends of the plastic wrap to tighten, then roll plastic to tighten further. Label and freeze.

Honey Raspberry Cinnamon Butter



Ingredient	
TFF SunGlow ESBB, at room temperature	2 lbs.
Fresh raspberries or blackberries	2 cups
Honey	1 ½ cups
Cinnamon	1 tbsp.

Method:

1. Thoroughly wash and drain berries.
2. Place all ingredients in a mixer that is fitted with a whip.
3. Whip ingredients at high speed—stopping several times to scrape down sides of bowl and whip.
4. Repeat mixing and scraping until all the ingredients are fully incorporated.
5. Lay two pieces of plastic wrap on two cutting boards.
6. Divide compound butter into two pieces.
7. Lay one piece of butter on each piece of plastic wrap and cover with another piece of plastic wrap.
8. Using the palms of your hands, knead butterballs in to logs.
9. Twist the ends of the plastic wrap to tighten, then roll plastic to tighten further. Label and freeze.