

## BEEF BUTTER

Yield:  $\frac{1}{3}$  cup

### INGREDIENTS

- $\frac{1}{2}$  lb beef fat trimmings (*regular fat or try to source wagyu if possible*)
- 2 Tbsp. water
- 3-4 cloves of garlic, minced
- 1 sprig of rosemary
- 10-12 whole black peppercorns
- $\frac{1}{2}$  small shallot, sliced

### METHOD

1. Dice cold beef fat into  $\frac{1}{2}$  inch cubes and place into a heavy bottomed pot or dutch oven with the water.
2. Cook on medium high heat, covered for 30 minutes or until the beef fat begins to render.
3. Take off the lid and the rest of the ingredients. Continue to cook on low for another 45-60 minutes until all the beef fat is rendered and the liquid is golden brown.
4. Strain through cheesecloth and reserve in glass jars for later use.
5. Label, date, and refrigerate for up to two weeks or freeze for up to three months.

