

BUTTREY'S BUTTERY STEAK TOPPING

1 cup Unsalted Butter

1/4 cup Finely Chopped Sage
Leaves

4 Minced Garlic Cloves

1/2 tsp. Salt

1/2 tsp. Freshly Chopped
Cilantro

1/2 tsp. Freshly Chopped
Oregano

4 Fresh Thyme Leaves

Secret Ingredient:
White Truffle Hot Sauce or
Substitute Alternate Hot Sauce



RECIPE COURTESY OF
TY BUTTREY'S WIFE,

SAM BUTTREY



1. Combine all ingredients in a bowl.
2. Cover with plastic wrap and place in fridge for 1-2 hours.
3. To serve, dollop a heaping spoonful onto cooked steak.