



SMOKY MOLASSES BUTTER BBQ MOP

Recipe Details

A versatile compound butter with a smoky barbecue note.

1. Place butte in the bowl of a mixer and whip until fluffy.
2. Add BBQ Sauce and molasses. Whip until fully incorporated.
3. Hold at room temperature for service, or cover and refrigerate until needed.

INGREDIENTS | SERVES 1 QUART

1 POUND BUTTER, SALTED, SOFTENED
1 1/2 CUPS **CATTLEMENS® CATTLEMEN'S SMOKY
BASE BBQ SAUCE**
1/4 CUP MOLASSES

RECIPE TYPE: SEASONING BLENDS MARINADES AND RUBS