

CopyCat Ruth's Chris Steak House Steak Butter

Ingredients

$\frac{1}{2}$ cup unsalted butter
 $\frac{1}{2}$ teaspoon Worcestershire sauce
3 garlic cloves minced
 $\frac{1}{4}$ teaspoon white or black pepper
1 tablespoon chopped fresh parsley
 $\frac{1}{4}$ teaspoon kosher salt

Directions

Bring your butter up to room temperature in your mixing bowl before you begin.

When your butter has come up to temperature, add all of the other ingredients to the bowl and stir the mixture until it is well-combined.

Using a spoon or spatula, scoop the butter on to the middle of the plastic wrap and form it into log shape.

To create an evenly shaped log, hold each end of plastic wrap tightly, and roll it back and forth.

Place in the fridge to firm up. Putting it in the freezer will work if you need it faster.

After a few hours, remove the butter log from the fridge/freezer and unwrap. Slice as desired.

Place a tablespoon of butter on top of hot steaks before serving.