

# Cider Sage Compound Butter

*Ready in: 15 minutes*

*Serves: 10-12*

## Ingredients

- 1/2 cup unsalted butter, room temperature, divided
- 1 medium shallot, minced
- 1 tablespoon fresh sage, minced
- 3 ounces hard cider
- 2 teaspoons pure maple syrup
- Kosher salt

## Method

1. Melt 3 tablespoons butter in nonstick skillet over medium heat. Add shallot and sage and cook until tender, 3-5 minutes. Stir in hard cider and cook until reduced, about 3-5 minutes. Remove from heat and let cool to room temperature.
2. Transfer contents of skillet to mixing bowl with remaining butter and maple syrup. Add salt to taste and whisk together until combined and creamy. Transfer to serving bowl, cover and refrigerate until ready to use.
3. Serve at room temperature.