



# RED WINE BUTTER



- Serves 8-10
- Pair with Iron Hub Petite Sirah
- More recipes at [ironhubwines.com/recipes](http://ironhubwines.com/recipes)

## INGREDIENTS

- 1 cup red wine (medium to bold red wine)
- 1 sprig rosemary
- 1 bay leaf
- 1/2 tsp. honey
- 1 cup (2 sticks) butter, softened to room temperature
- 1 clove garlic, minced
- Kosher salt
- Freshly ground black pepper
- 2 tbsp. finely chopped chives
- Cream cheese
- 6 oz. each of 3 or 4 of your favorite cheeses, sliced or cubed
- 6 oz. dried fruit – apricots, cranberries or blueberries

## DIRECTIONS

- In a small saucepan, combine wine, rosemary, bay leaf, and honey. Bring to a boil, then reduce to a simmer and cook until the wine has been reduced to about 2 tablespoons, 10 to 12 minutes. (It should be thick and syrupy, like maple syrup.)
- Remove rosemary and bay leaf from wine. In a large bowl, combine butter, garlic, and reduced red wine. Season with salt and pepper and use a hand mixer or spatula to combine until smooth. Fold in chives and transfer mixture to a large piece of plastic wrap. Tightly wrap butter and form into a rounded stick. Twist ends of plastic wrap to seal and refrigerate until firm.
- Slice butter into pats when ready to serve.