



BUBBA burger Cowboy Butter Sauce

FEEDS:
6 PEOPLE

PREP TIME:
15 MINUTES

COOK TIME:
0 MINUTES

TOTAL TIME:
15 MINUTES

GROCERY CHECKLIST:

- 6 Tbsp. grass fed butter, softened
- 1 Tbsp. dijon mustard
- 2 Garlic cloves, minced
- 1 Tbsp. lemon juice
- 1 Tbsp. lemon zest
- 1 Tbsp. paprika
- 1/2 Tsp. cayenne
- 2 Tbsp. chives
- 2 Springs thyme
- 2 Tbsp. parsley
- 1/4 Tsp red pepper flakes
- 1/2 Tsp. black pepper

DIRECTIONS

STEP 1 - Prep the Sauce!

Mince 2 gloves of garlic and measure out your spices, lemon juice, lemon zest, and softened butter. Set aside.

STEP 2 - Mix the Sauce!

Add the butter, mustard, garlic, lemon juice and zest, paprika, cayenne, chives, thyme, parsley, red pepper flakes, and black pepper to a small bowl and combine everything together.

STEP 3 - Enjoy on Your Favorite BUBBA!

Top your favorite BUBBA burger with the Cowboy Butter Sauce and enjoy! The hot burger will allow the butter to melt so be sure to serve immediately.

