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# Steak Butter

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1 pint sour cream**

**1 carton (8 ounce) whipped butter**

**2 to 3 tablespoons minced parsley**

**1/4 teaspoon garlic powder**

**2 tablespoons chives, chopped**

**salt**

**pepper**

In a bowl, mix all of the ingredients thoroughly. Refrigerate.

Remove from the refrigerator at least one hour before serving.

(To use: Plop one or more tablespoons over steaks while they are hot. Also good on baked potatoes.)

(This butter can be frozen and refrozen easily. If frozen, let thaw and whip before using.)

Yield: 2 cups

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 1100 Calories; 105g Fat (83.6% calories from fat); 18g Protein; 28g Carbohydrate; 4g Dietary Fiber; 225mg Cholesterol; 390mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 1 1/2 Non-Fat Milk; 21 Fat.*