## **Steakhouse Butter**

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4 tablespoons unsalted butter, room temperature 1 clove garlic, minced 1/4 cup steak sauce In a small saucepan over medium heat, melt the butter. Add the garlic and steak sauce. Remove from the heat. Let cool.

On a sheet of plastic wrap, form the butter into a roll. Wrap tightly in the wrap.

Chill until firm.

Cut into coins to serve.

Per Serving (excluding unknown items): 448 Calories; 46g Fat (89.9% calories from fat); 2g Protein; 10g Carbohydrate; 1g Dietary Fiber; 124mg Cholesterol; 878mg Sodium. Exchanges: 0 Vegetable; 9 Fat; 1/2 Other Carbohydrates.