



SMOKY SWEET HICKORY BUTTER

¾ cup butter

1 1/2 Tbsp. **Hickory & Maple Garlic Seasoning**

Combine butter with **Hickory & Maple Garlic Seasoning**, blend well. Place softened butter mixture on a sheet of plastic wrap. Form into a log, the diameter should be the size of a Toonie. Wrap tightly and freeze until ready to use. Slice the frozen Smoky Sweet Hickory Butter into ¼ inch medallions. Place a butter medallion on top of your grilled steaks in the last minute of grilling. The butter should be melting as the steaks are plated. At room temperature, this seasoned butter is exceptional with corn on the cob.

•**Hickory & Maple Garlic Seasoning**