

Compound Butter



Ingredients

- FOR THE ASIAN NORI, SESAME, GINGER BUTTER
 - 1 lb. salted butter, softened
 - 3 tablespoons white sesame seeds
 - 3 tablespoons black sesame seeds
 - 2 dried nori sheets, julienned
 - 2 tablespoons ginger, grated
- FOR THE TURMERIC AND MUSTARD SEED BUTTER
 - 1 lb. salted butter, softened
 - 4 tablespoons dried ground turmeric
 - 2 tablespoons of dried mustard seeds
- FOR THE LEMON BASIL PESTO BUTTER
 - 1 lb. salted butter, softened
 - 4 oz. pre-made pesto
 - Zest of one lemon
- FOR THE SMOKED CHIPOTLE AND LIME BUTTER
 - 1 lb. salted butter, softened
 - 6 tablespoons dried ground smoked chipotle powder

Directions

1. Cream together by hand or in a Kitchen Aid (if making the lemon basil butter, fold in lemon zest after you have creamed the butter and basil). Salt and pepper to taste.
2. Place butter the edge of a long sheet of parchment paper and roll into the shape of a 2-inch round log approximately 12-inches long, twisting the ends and wrapping in foil. Freeze till firm and then place in the refrigerator. Slice into "coins" as needed.

Gelatin Shots



You've grown up since your dorm days, and so, too, have these bite-size gelatin libations.

Martha Stewart Weddings, Spring 2013

- **Yield** Makes 20 gelatin shots

Ingredients

- **FOR THE BANANA COLADA**
 - 1 quart banana juice
 - 1 cup vodka
 - 1 cup Malibu Coconut Rum
 - 1 1/2 ounces unflavored gelatin
- **FOR THE CHERRY ACAI SLING**
 - 2 cups acai juice
 - 2 cups tart cherry juice
 - 1 cup vodka
 - 1/2 cup Triple Sec
 - 1/2 cup lime juice
 - 1 1/2 ounces unflavored gelatin
- **FOR THE MANGO LEMON DROP**
 - 1 quart mango juice
 - 1 1/2 cups vodka
 - 1/2 cup lemon juice
 - 1 1/2 ounces unflavored gelatin

- FOR THE GUAVA SIDECAR
 - 1 quart guava juice
 - 1 cup cognac
 - 1/2 cup vodka
 - 1/2 cup Cointreau

Directions

1. Line a 9-inch-by-12-inch glass baking dish with plastic wrap, leaving a 2 inch overhang on all sides; set aside.
2. In a saucepan over medium heat, bring juice almost to a boil. Remove from heat and sprinkle gelatin into the hot juice and stir until completely dissolved. Let cool completely.
3. Add the liquor to the juice/gelatin mixture. Stir to blend.
4. Pour the liquid mixture into baking dish and chill in the refrigerator until set, approximately 8 to 12 hours.
5. Once the gelatin is set, invert the dish onto a cutting board, remove the plastic wrap and cut into desired shape using a metal cookie cutter or knife.

Cook's Note

Jeffrey Selden, of Marcia Selden Catering and Events recommends using [Looza](#) fruit juices.