

Korean Barbecue Compound Butter



Whether it's [brown butter](#) or [coffee butter](#), we're all about taking our favorite fat and making it just a little bit better. Enter Louisville chef [Ed Lee](#), who shared his recipe for *kalbi* butter, a compound butter that has all the flavors of classic [Korean barbecue](#). A soy sauce-and-sugar reduction is streamed into soft butter laced with Korean chile flakes, garlic and scallions for a sweet, salty and fragrant condiment.

You can use this flavor bomb for just about anything. It's obviously perfect for topping your [medium-rare rib eye](#), but don't stop at meat. Give roast vegetables a sweet and salty twist, or add some to your morning [scrambled eggs](#) for a punch of rich umami. Any which way you use it, just make sure you always have some in the fridge.

Kalbi Compound Butter

Recipe adapted from Ed Lee, 610 Magnolia, Louisville, KY

Yield: 2½ cups

Prep Time: 15 minutes, plus cooling and chilling time

Cook Time: 5 minutes

Total Time: 20 minutes, plus cooling and chilling time

Ingredients

6 tablespoons [soy sauce](#)

2 tablespoons granulated sugar

1 tablespoon light brown sugar

1 tablespoon sesame oil

1 teaspoon [Korean chile flakes \(gochugaru\)](#)

3 garlic cloves, minced

2 scallions, trimmed and finely chopped

One 1-inch piece ginger, peeled and minced

1 pound butter, softened

Directions

1. In a small saucepan, combine the [soy sauce](#), sugars and sesame oil. Bring to a boil and cook for 5 minutes until thickened. Then let cool to room temperature.
2. In a food processor, add the chile flakes, garlic, [scallions](#) and ginger, and pulse until finely chopped. Add the softened butter and pulse until combined. With the motor running, stream in the cooled soy sauce until a smooth compound butter forms.
3. Using plastic wrap, roll the [butter](#) into a 1½-inch-thick log and chill until firm before slicing into rounds. Use as desired.