

## **Balsamic-Rosemary Butter**

2 cups balsamic vinegar  
2 teaspoons whole black peppercorns  
2 teaspoons honey  
2 tablespoons chopped fresh rosemary leaves, plus sprigs for garnish  
1 1/2 sticks unsalted butter, slightly softened  
1 teaspoon salt

1. Combine the vinegar and peppercorns in a small saucepan over high heat and cook, stirring occasionally, until reduced to 1/4 cup, 8-10 minutes. Remove the peppercorns, whisk in the honey and rosemary, and let cool to room temperature.
2. Combine the balsamic mixture with the butter and salt in a food processor and process until smooth. Scrape into a bowl and refrigerate for 30 minutes to set slightly. The balsamic-rosemary butter can be made 1 day in advance and stored, covered, in the refrigerator. Remove from the refrigerator 15 minutes before serving.