



BREAD & BUTTER

wines



RECIPES	LA BREA BAKERY BREAD PAIRINGS	BREAD & BUTTER WINES PAIRINGS
ASIAGO BUTTER 4 ounces sweet butter, room temperature ¼ cup grated or crumbled Asiago cheese	French Baguette French Loaf Take & Bake French Dinner Roll	Prosecco
LEMON BUTTER 4 ounces sweet butter, room temperature 2 teaspoons lemon juice, fresh	Tuscan Loaf Italian Round Loaf Ciabatta Loaf Toasted Sunflower Honey Loaf	Sauvignon Blanc Pinot Grigio Chardonnay Prosecco
STRAWBERRY JAM BUTTER 4 ounces sweet butter, room temperature 2 tablespoons strawberry jam	Take & Bake Torta Roll Toasted Sunflower Honey Loaf	Rosé Prosecco
PINEAPPLE BUTTER 4 ounces sweet butter, room temperature 2 tablespoons pineapple jam ⅛ teaspoon salt	Country White Sourdough Loaf Take & Bake Rustic Ciabatta Loaf	Sauvignon Blanc Pinot Grigio
SMOKED SALMON BUTTER 4 ounces sweet butter, room temperature ¼ cup smoked salmon ⅛ teaspoon white pepper ¼ teaspoon dried chives	Take & Bake Torta Roll Wheat Loaf	Chardonnay
SAGE BUTTER 4 ounces sweet butter, room temperature 1 teaspoon dried ground sage ⅛ teaspoon salt ⅛ teaspoon white pepper	Whole Grain Loaf French Baguette French Loaf Take & Bake French Dinner Roll	Chardonnay
CHERRY BUTTER 4 ounces sweet butter, room temperature 2 tablespoons of dried cherries	French Baguette Ciabatta Loaf	Russian River Pinot Noir Napa Valley Cab Sauv
CHERRY JAM BUTTER 4 ounces sweet butter, room temperature ¼ cup of cherry jam	Whole Grain Loaf Wheat Loaf Take & Bake Multigrain Loaf	Rosé Pinot Noir Cabernet Sauvignon Merlot
CINNAMON BUTTER 4 ounces sweet butter, room temperature ½ teaspoon fine ground cinnamon ½ teaspoon sugar	Cinnamon Raisin Loaf Pecan Raisin Loaf Cranberry Walnut Loaf	Pinot Noir
STEAK SAUCE BUTTER 4 ounces sweet butter, room temperature 2 tablespoons steak sauce ½ teaspoon black pepper	Roasted Garlic Loaf Rosemary Olive Oil Loaf Three Cheese Semolina Loaf	Cabernet Sauvignon
PUMPKIN SPICE BUTTER 4 ounces sweet butter, room temperature 1 teaspoon pumpkin spice blend 1 tablespoon brown sugar	Wheat Loaf Tuscan Loaf French Baguette Cranberry Walnut Loaf	Merlot
CHOCOLATE BUTTER 4 ounces sweet butter, room temperature 2-3 ounces chocolate syrup	Cinnamon Raisin Loaf Pecan Raisin Loaf Cranberry Walnut Loaf French Loaf	Reserve Cab Sauv Cabernet Sauvignon

INSTRUCTIONS FOR EACH RECIPE:

Place ingredients in food processor and blend until smooth. Yields ½ cup butter. Store in air tight container for up to 4 weeks.