**Whiskey Compound Butter** (adapted from epicurious.com)

Makes enough to top 6-8 steaks

1 shallot, minced
1 tablespoon whiskey or bourbon
8 tablespoons (1 stick) unsalted butter, softened
1 tablespoon minced parsley
½ teaspoon Worcestershire sauce
½ teaspoon Dijon mustard
1 tablespoon Jack Daniels or other whiskey
¼ teaspoon sea salt
black pepper to taste

Combine the shallot and whiskey; let rest for about 15 minutes. Meanwhile, add the remaining ingredients to the bowl of a stand mixer. Mix well. On a 12-by-8 inch square of wax paper, drop butter in spoonfuls to form a log. Roll butter in wax paper and smooth out to form a round log. Refrigerate until hard and easy to slice into round, coin-shaped pieces, at least three hours. Serve with grilled steak.