

HERB BUTTER

INGREDIENTS

- 2 Sticks unsalted butter
room temperature
- 1 Tbs. chopped fresh
green basil
- 1 Tbs. chopped fresh
marjoram
- 1 Tbs. chopped fresh
chives
- 1 Tsp. chopped fresh
rosemary
- 1 Tsp. fresh lemon juice

Use kitchen scissors and chop the herbs fairly fine. Blend all herbs and the lemon juice into the butter with a wooden spoon. Do not use electric mixer, food processor or blender as this will make your butter green. Make this butter a day or two before using it so the flavors will blend.

