

HERB BUTTERS

Herb butter is great to use in any dish that benefits from the addition of herbs: pasta, steamed vegetables, fish, etc. Herb butter is easy to make and keeps well in your freezer. It's great to keep on hand for jazzing up those last minute meals.

- 4 oz. Butter (1 stick), softened
- Herbs (your choice), finely chopped (See recipes below)
- 1 Teaspoon Lemon Juice (optional)
- Sea Salt, to taste

Chop the herbs as fine as possible. Cream the butter and herbs together with a fork. Add the lemon juice and salt to taste. On a piece of plastic wrap, shape the butter into a log about one inch in diameter. Wrap the log in plastic.

The butter will keep in the refrigerator for a week or a month in the freezer. When you're ready to use it, just slice off a piece and place directly on the hot food. If the butter is frozen, let it warm slightly before using.

Herb Butter Recipe

- 1/2 cup Butter (softened)
- 1 tsp Minced fresh parsley
- 1/2 tsp Minced fresh sage
- 1/2 tsp Minced fresh thyme

Blend well and serve.

This all-purpose herb butter blend is a winner with fowl and stuffing preparations. It's also tasty when served with sweet potatoes or stuffed mushrooms.

Rosemary Butter Recipe

- 1/2 cup Butter (softened)
- 1 tbsp Minced fresh rosemary
- 1/2 tsp Lemon zest
- 1 Garlic clove minced fine
- 2 Drops orange juice

Blend well and serve with potatoes, lamb, beef roasts and any game

Salsa Butter Recipe

- 1 tsp Paprika
- 1/2 tsp Cayenne pepper
- 1/2 tsp Minced garlic
- 1/2 tsp Minced fresh cilantro
- 1/2 tsp Minced fresh parsley

Blend well and serve. This herb butter tastes wonderful melted on fresh corn, slathered on tortillas or added to cornbread stuffing

Dill Butter

- 1/2 cup Butter (softened)
- 1 tbsp Minced fresh dill
- 1 tsp Minced fresh parsley
- 4 drops Lemon juice

Try this on grilled salmon and egg dishes

Cilantro Herb Butter

Here's a quick and easy recipe for herb butters that works great on grilled meat, chicken, fish and especially steamed vegetables.

- 4 tablespoon butter (1/2 stick)
- 1/4 teaspoon finely grated lemon peel
- 2 tablespoons finely chopped cilantro
- 1/4 teaspoon finely minced garlic
- Salt & pepper

In a small bowl, add the butter and let it soften. It shouldn't take more than 10 or 15 minutes to be workable. Add the lemon peel, cilantro and garlic and mash together with a fork. Season with a little salt and pepper.

On a sheet of plastic wrap, add the butter and roll it up to form a butter log about 3 - 4 inches long. Stick it in the freezer to firm up. When you are ready to use it, take it out of the freezer and cut off thin coin shaped pieces

Chive Butter

- 1 stick unsalted butter, softened
- 2 TBS chives, snipped finely
- 1 teaspoons lemon zest
- salt to taste
- freshly ground black pepper, to taste
- 1/4 teaspoon garlic powder

Combine all of the ingredients in a mixing bowl. After it's mixed, roll butter into a log and wrap in plastic wrap. Place in the fridge to harden. Use on potatoes, corn on the cob, steak,

Thyme Butter

- 1 stick butter
 - 3 TBS chopped fresh thyme
- Use on turnips, tomatoes, potatoes, onions, parsnips, mushrooms, carrots, cabbage, beans, any and all meats, fish and soups.

Lemon Thyme Butter (from Food.com)

- 4 tablespoons butter, at room temperature
 - 1 teaspoon grated lemon zest
 - 1 teaspoon fresh lemon juice
 - 2 teaspoons chopped fresh thyme
- Uses – same as basic thyme butter above

Honey-Thyme Butter (from Opra.com)

- 8 tablespoons (1 stick) unsalted butter , softened to room temperature
- 3 tablespoons honey
- 1 tablespoon fresh thyme leaves , chopped

In a medium bowl, combine all ingredients and stir to blend. Put into butter dishes and serve or refrigerate. Bring to room temperature before serving. Serve with biscuits or store-bought clover or crescent rolls.

Oregano butter

- 1/2 cup butter (4 TBS)
 - 1/4 lemon juice
 - 2 tablespoons chopped fresh oregano
- Use on potatoes, chicken, corn

Basil Butter

1-1/2 cups *loosely packed fresh basil leaves*

1/2 pound *butter, softened – 8 TBS or 1 stick*

1 teaspoon *lemon juice*

1 teaspoon *seasoned pepper*

1/2 teaspoon *garlic salt*

Chop basil leaves very fine. Add rest of ingredients and blend until smooth. Drop by half-tablespoons onto a baking sheet; freeze. Remove from baking sheet and store in freezer bags. Use to flavor chicken, fish or vegetables. Yield: 4 dozen butter balls.