



Herb Butter

All-purpose Herb Butter-perfect for serving with artisan bread, melted over vegetables, cooked fish, and tossed with hot pasta.

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

½ pound salted grass-fed butter, room temperature

3 tablespoons flat leafed parsley, chopped

2 tablespoon chive or scallion, chopped

kosher salt and freshly ground pepper to taste

Equipment for class

Medium mixing bowl

Wooden spoon or rubber spatula. If using an electric mixer, use the paddle attachment.

Plastic wrap or waxed paper. You can also store your herb butter in small, covered jars

Directions

1. Place the room temperature butter and herbs into a bowl. Stir until evenly combined. If using an electric mixer, use the paddle attachment and beat until combined but not whipped. Taste and season with salt and pepper to taste.
2. Place into small, covered jars or roll into a round log. Store in the refrigerator for 2 weeks or freeze for 6 months.