



# Basil Butter

YIELD: 28 servings



## INGREDIENTS

## MEASUREMENTS

Unsalted butter, room temperature	8 oz
SupHerb Farms Fresh Frozen Basil	1 oz
SupHerb Farms Fresh Frozen Garlic Minced	1 oz
Lemon juice	19.4 g
Salt and pepper	To taste

## PREPARATION

1. Cream butter in food processor.
2. Add SupHerb Farms Fresh Frozen Basil, Garlic, lemon juice, salt and pepper. Blend well.
3. Place basil butter on parchment paper and roll the mixture out on a jelly roll pan.
4. Chill 45 minutes.
5. Cut into 28 pieces.

## TO SERVE

Serve on top of grilled meat, fish and poultry.

## CHEF'S NOTES

Alternatives:

1. Replace the Basil with SupHerb Farms Fresh Frozen Tarragon or
  2. Replace the Basil and Garlic with ¼ cup of SupHerb Farms Fresh Frozen Sweet Red Pepper Sage Paste.
- Keep frozen for later use.