



# Parsley Butter

YIELD: 28 servings



INGREDIENTS	MEASUREMENTS
Unsalted butter, room temperature	227.6 g
SupHerb Farms Fresh Frozen Garlic Minced	37 g
SupHerb Farms Fresh Frozen *Parsley Small	17.6 g
Lemon juice	19.4 g
Salt and pepper	To taste

## PARSLEY BUTTER PREPARATION

1. Cream the butter in a food processor.
2. Add SupHerb Farms Fresh Frozen Garlic, Parsley, lemon juice, salt and pepper. Blend well.
3. Chill for 30 minutes.
4. Place the butter on parchment paper and roll out in a jellyroll pan. Roll jellyroll style.
5. Chill for 15 more minutes.
6. Slice the butter into round pats of butter.

Note: Parsley Butter can be used immediately or stored in the freezer for later use.

## TO SERVE

Serve on top of grilled meats or fish.

- \* Option: Replace parsley with any other SupHerb Farms Fresh Frozen herb or paste to create other flavors.

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