



# Parsley Butter

YIELD: 28 servings



| INGREDIENTS                               | MEASUREMENTS |
|---|--------------|
| Unsalted butter, room temperature         | 1 cup        |
| SupHerb Farms Fresh Frozen Garlic, minced | 6 Tbsp       |
| SupHerb Farms Fresh Frozen *Parsley       | 4 Tbsp       |
| Lemon juice                               | 2 Tbsp       |
| 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.

R\_DS\_ParsleyButter\_9-21-10