

Elevate any dish with this versatile creation!

Herb Compound Butter

Ingredients

- ½ cup butter, softened
- 1 Tablespoon minced shallots or garlic
- 1 Tablespoon chopped fresh thyme or rosemary
- 1 Tablespoon minced parsley or chives
- 1 teaspoon fresh lemon juice
- Salt and pepper to taste

Directions

In a bowl, mash together butter, shallots or garlic, herbs, lemon juice, pepper and salt.

Spoon the butter onto a piece of parchment paper or plastic wrap, form into a log. Twist both ends to seal. Chill for at least 3 hours before using.