

McDougal's Farm LLC

What's Growing On !

Recipes

Basil Butter

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yields 1/2 c. seasoned butter.

- 1/2 c finely chopped sweet basil
- 1 t. minced garlic
- 1/2 c. unsalted butter, softened at room temp.
- 1/2 t. freshly grated lemon zest
- 1/2 t. kosher salt
- 1/2 t. ground white pepper

In a bowl, combine the butter, basil, garlic, lemon zest, salt and white pepper and mash with a spoon until well combined.

Use immediately or use plastic wrap to shape the basil butter into a log, tightening the ends as if it were a sausage. Refrig. until very firm. Slice into 1/4 inch-thick coins and melt over just grilled chicken, pork, fish or veggies.

Will keep in the refrig. for up to two weeks or in the freezer for a month.

Double the recipe, if you choose.

- ~ toss with cooked veggies.
- ~ stir it into hot pasta
- ~ serve it softened with fresh crusty bread

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