

# Grillseeker Herb Butter



see more at [GrillSeeker.com](http://GrillSeeker.com)

Serves: 16 | Prep time: 1 hour | Active time: 10 mins

## INGREDIENTS

2 sticks salted butter, room temperature  
1 tbsp olive oil  
2 cloves garlic, minced  
zest from 1 lemon  
2 tbsp fresh parsley, finely chopped  
2 tbsp fresh chives, finely chopped  
2 tbsp fresh rosemary, finely chopped

## EQUIPMENT

Parchment paper

## DIRECTIONS

1. Prep ingredients.
2. Place the softened butter in a mixing bowl and stir in the olive oil, garlic, lemon zest, and herbs.
3. Scrape the herb butter onto parchment paper, shaping into a 1 ½ inch log, twisting the ends to seal.
4. Refrigerate butter until it is firm and can be sliced.