

Grillseeker Herb Butter



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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.