

## HORSERADISH & CHIVE BUTTER

- 1 TBSP Horseradish Cream
- 3 TBSP chopped Chives
- Sea Salt & freshly ground Pepper

*Uses: grilled steak*

## FINES HERBES BUTTER

- 1 TBSP EACH chopped Chives, Parsley, Tarragon, Chervil
- 1 TSP chopped Rosemary

*Uses: vegetables, fish or French bread*

## GARLIC HERB BUTTER

- 6-8 Garlic Cloves
- 1/4 cup mixed chopped Herbs (Chives, Basil, Parsley OR Rosemary)

*Uses: garlic bread, popcorn*

## MINT BUTTER

- 1 TBSP Dried Mint
- 1 TBSP Lemon Juice

*Uses: lamb, peas*

# HOW TO MAKE HERB BUTTER

1/2 cup softened Unsalted Butter

1. Mix herbs into softened butter.
2. Add lemon juice (if called for)
3. Add salt and pepper (if called for)
4. Spoon onto wax paper; roll into log. Twist ends of wax paper.
5. Chill until firm.
6. Slice into pats for use.

*For complete recipes:  
visit [BoulderLocavore.com](http://BoulderLocavore.com)*

## TARRAGON BUTTER

- 2 TSP Dried Tarragon
- 1 1/2 TSP Dried Parsley
- 1 TBSP Lemon Juice

*Uses: lamb, chicken or fish before roasting.*

## BASIL BUTTER

small bunch Basil,  
stems removed and  
chopped

*Uses: vegetables, chicken,  
fish or scrambled eggs.*

## SAGE BUTTER

1/4 cup shredded Sage

*Uses: chicken, fish,  
green beans, biscuits*

## PARSLEY & CHIVE BUTTER

- 2 TBSP chopped Fresh Parsley
- 1 TBSP chopped Fresh Chives
- 2 TBSP Lemon Juice
- Sea Salt & freshly ground Pepper

*Uses: baked potatoes, green beans,  
corn-on-cob or red meat.*