

Garden to Fork – Herbal Butters

Making herb butter is a great way to spice up meals with fresh herbs from the garden. Parsley, chives, savory, marjoram, garlic, lemon balm and tarragon are just a few that are recommended. Dried herbs will also work. Just remember that 1 teaspoon dried is equal to 3 teaspoons fresh.

Ingredients and prep:

- 4 teaspoons of a fresh herb or herb combination – chopped
 - Combo – 2 teaspoons chopped marjoram and 2 teaspoons chopped thyme
 - Combo – 2 teaspoons chopped parsley, 1 teaspoon finely shredded lemon peel and 1 teaspoon finely shredded orange peel
- Stir herbs into $\frac{1}{2}$ cup softened butter. Cover and chill in the refrigerator for several hours before serving.
- Form butter into balls or cubes, pack into a small crock or use a butter mold.
- Butters can be frozen for several months.
- Makes $\frac{1}{2}$ cup



Photo courtesy of Katherine

Enjoy! Katherine Paquette and Alaine Bush