

GARLIC HERB BUTTER

INGREDIENTS

12 tablespoons (1 1/2 half sticks) butter, room temperature
4 garlic cloves, minced
1 teaspoon kosher salt
1 teaspoon fresh ground black pepper
2 teaspoon fresh rosemary, finely chopped
4 tablespoons basil, finely chopped
4 tablespoon oregano, finely chopped
4 tablespoons thyme, finely chopped

DIRECTIONS

Beat all ingredients together with a fork until light and fluffy. Place on plastic wrap and roll into a log. Twist ends of plastic wrap to "seal" butter. Store in freezer, and cut off discs of butter as needed.

Note that by using fresh herbs, you can't keep this longer than a week or so, but there is a good chance that it won't last that long anyway.