

Basil Garlic Butter

Use as butter on garlic bread, croutons, grilled vegetables or tossed in pasta

- 1 stick *softened* butter
- 2 Tablespoons chopped fresh **Basil**
- 1 teaspoon chopped fresh **Oregano**
- ½ teaspoon chopped fresh **Thyme**
- 1 large clove garlic, minced or pressed

Mix all ingredients together and place on wax or parchment paper forming into a block or roll. Can be used for up to 1 month refrigerated or frozen up to 6 months.