

MORTON & BASSETT SPICES®

Brown Butter Sage Ravioli



- 1 cup fresh sage leaves
- 1 stick of salted butter
- ½ cup parmesan
- ½ teaspoon Morton & Bassett Sage
- 1 teaspoon Morton & Bassett Rosemary
- 1 teaspoon Morton & Bassett Garlic Powder
- ½ teaspoon Morton & Bassett Fine Ground Black Pepper
- 1 pound of pre-made ravioli of choice. (Mushroom or ricotta-filled is recommended.)

Boil water and cook the ravioli for about 5 minutes. Melt butter over medium heat in a saucepan. Once butter is melted, add fresh sage leaves and simmer for 3 minutes, stirring well. Add dried sage, rosemary, and garlic powder to the butter and stir to combine. Turn heat up slightly to medium high to ensure a good roaring simmer. Once butter has started to bubble and brown (after simmering about 5 minutes), remove from heat and pour over top of the ravioli. Sage should be perfectly crisp, but not burnt. Top with a sprinkle of black pepper.



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