

MORTON & BASSETT SPICES®

Herbed Lemon Butter



- 1 Stick sweet cream butter (room temp)
- 1 Teaspoon Morton & Bassett Herbs From Provence
- 1 Tablespoon fresh Italian flat Parsley
- 1 Lemon, juiced and zested

Finely chop the parsley, and place in a medium sized bowl. Add in the room temperature butter, Herbs From Provence, a 4th of the lemon juice and all of the lemon zest. Mix until fully combined.

Take a sheet of wax paper and place it on the counter. Using a spatula place the butter in the center of the wax paper piece. Fold up the edges around the butter and begin to roll and form a tight log. Twist the ends and refrigerate.

This butter can be used for a wide variety of applications such as steaks, dinner rolls, corn on the cob, roasted potatoes, or popcorn!



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