

Herb Butter

1 cup (packed) fresh herbs
2 garlic cloves, minced
1 lb. Unsalted butter, room temperature
1 tsp. Lemon zest
1 ½ Tbsp. Lemon juice
Kosher salt, ground black pepper, to taste

1. Pulse herbs and garlic in food processor until finely chopped.
Add butter, lemon zest, and lemon juice and process until smooth.
Season with salt and pepper and blend once more
2. Spoon onto parchment paper. Roll into log. Twist ends. Wrap tightly in plastic wrap.
3. May be refrigerated for 2 months, frozen for 6 months.