

# Basil Butter III

Food Network Magazine - July/August 2020

*4 tablespoons unsalted  
butter, room temperature  
1/4 cup fresh basil  
grated zest of one lemon  
1 clove garlic  
pinch Kosher salt (to taste)*

In a food processor, combine the butter, basil, garlic, lemon zest. Season with salt. Puree until smooth.

On a sheet of plastic wrap, form the butter into a roll. Wrap tightly in the wrap.

Chill until firm.

Cut into coins to serve.

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Per Serving (excluding unknown items): 414 Calories; 46g Fat (97.7% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 124mg Cholesterol; 7mg Sodium. Exchanges: 1/2 Vegetable; 9 Fat.