

Basil Butter II

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AllRecipes.com

Servings: 12

Yield: 1 1/4 cups

4 cloves garlic

15 fresh basil leaves

1/2 teaspoon black pepper

1 cup salted butter

Preparation Time: 10 minutes

In a bowl, place the garlic, basil and pepper in the bowl of a food processor. Process until the garlic is in small bits. Add the butter. Process just to mix together.

Place a large piece of plastic wrap on your work surface. Scoop the butter mixture out into the center of the plastic wrap. Fold the bottom edge over the mixture and roll into a log, twisting the ends to seal.

Chill until firm to the touch, about two hours in the refrigerator or one hour in the freezer.

Slice into coins to serve.

Per Serving (excluding unknown items): 2 Calories; trace Fat (2.7% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fat.