

Herb Butter

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Servings: 12

The herb butter can be made up to one week ahead. Keep double-wrapper in the refrigerator until ready to use.

2 sticks (1 cup) salted butter, softened

1/4 cup chives, chopped

1/4 cup parsley, chopped

2 tablespoons fresh thyme, chopped

1/2 teaspoon freshly ground black pepper

Mix the butter, chives, parsley, thyme and pepper in a medium bowl until well blended.

Divide the mixture in half.

Spoon each half onto a sheet of plastic wrap and form into two 5-inch logs. Wrap and refrigerate or spoon into a bowl or crock and serve at room temperature.

Per Serving (excluding unknown items): 1 Calories; trace Fat (12.8% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fat.