

Italian Herb Butter

50 Gift Ideas
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Yield: 1 cup

*2 sticks unsalted butter,
softened
1/2 cup chopped parsley
1/4 cup grated Parmesan
cheese
4 anchovies
1 clove garlic
grated zest of one lemon
1/2 teaspoon Kosher salt
1/4 teaspoon red pepper
flakes*

In a food processor, pulse together the butter, parsley, Parmesan, anchovies, garlic, lemon zest, Kosher salt and red pepper flakes.

Store in an airtight container.

Refrigerate up to one week.

Per Serving (excluding unknown items): 1766 Calories; 192g Fat (95.7% calories from fat); 16g Protein; 4g Carbohydrate; 1g Dietary Fiber; 526mg Cholesterol; 1941mg Sodium. Exchanges: 2 Lean Meat; 1/2 Vegetable; 37 Fat.