

# Tarragon Butter II

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*1 cup unsalted butter  
8 sprigs fresh tarragon, 4 to  
5 inches  
2 teaspoons lemon zest  
2 teaspoons lemon juice  
1/2 teaspoon coarse salt.*

In a small saucepan, melt the butter with six of the tarragon sprigs and the lemon zest over medium heat. Remove from the heat. Let stand at least 15 minutes and up to two hours.

Remove the leaves from the remaining tarragon sprigs. Finely chop the leaves (1-1/2 teaspoons are required). If necessary, rewarm the butter and strain through a fine-mesh sieve into a small bowl, pressing on the solids. Discard the solids. Stir the chopped tarragon and lemon juice into the butter. Season with 1/2 teaspoon of coarse salt.

Serve warm.

Per Serving (excluding unknown items): 1642 Calories; 184g Fat (98.6% calories from fat); 3g Protein; 3g Carbohydrate; trace Dietary Fiber; 496mg Cholesterol; 27mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 37 Fat.