

# Tarragon Butter

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AllRecipes.com

**Yield: 1/2 cup**

*1/2 cup unsalted butter  
1 1/2 teaspoons lemon juice  
1 teaspoon dried tarragon  
1 teaspoon black pepper  
2 tablespoons minced  
shallots  
salt (to taste)*

In a small bowl, cream the butter with an electric mixer. Mix in the lemon juice, tarragon, pepper, and shallots. Season to taste with salt.

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): 840 Calories; 92g Fat (96.1% calories from fat); 2g Protein; 6g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 17mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 18 1/2 Fat.