

Find this recipe at: <https://greenvalleylactosefree.com/in-the-kitchen/recipes/garlic-herb-butter>

Garlic Herb Butter

Prep time: 10 minutes

Servings: 10

Flavored butters are such a simple concept, and yet the potential savory or sweet combinations are endless. The garlic and herb pairing makes for a bright, classic spread that can upgrade any meal. We love a dollop on grilled vegetables, sliced baguette, warm dinner rolls, and grilled meat or shrimp.

Green Valley Creamery

Ingredients

1 cup (2 sticks) Green Valley Creamery Lactose-Free Butter, softened

4 cloves garlic, minced

1 Tbsp. fresh rosemary, minced

1 Tbsp. fresh thyme, minced

1 Tbsp. fresh chives, minced

Salt and black pepper to taste

Instructions

In a bowl, using a fork, hand-mix the butter, garlic, herbs, salt, and pepper until well combined.

Transfer the butter onto a sheet of parchment paper and roll up to form a cylinder (about 2 inches thick). Twist both ends tight and refrigerate for at least one hour. The butter is ready to serve once it's cold and solid.

Butter will last in the refrigerator for about 5 days.