



# Homemade Herb Butter

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 TB chopped basil (fresh)
- 1 garlic clove - mashed to a paste
- pinch of salt
- 3/4 cup of [homemade butter](#) at room temperature

## Instructions

Mix in mixer until blended. Place on a sheet of parchment paper, and roll into a log, twisting the ends. Freeze for later use.

Cut off 1/4 inch wide medallions for use in cooking steak, chicken, or fish.

If you choose to refrigerate, this will last about a week before spoiling.

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