Louisiana HARVEST of the MONTH

Herb Butter

Home Recipe

Serves: 32 servings
Serving size: ½ tablespoon
Prep Time: 15 minutes

Ingredients

- 1 cup butter, softened
- 4 tsp finely chopped fresh herbs
- 1 tsp lemon zest

Cooking Instructions

1) Put the softened butter in a bowl. Add the herb and zest and using a fork, mash it all together until thoroughly combined.
2) Scoop the herb butter onto a piece of waxed paper or parchment paper.
3) Shape it into a log by rolling it in the paper. Wrap the herb butter tightly and refrigerate.
4) Slice off portions to use on steak, seafood, vegetables, or bread and enjoy.

Nutrition Facts

32 Servings Per Container
Serving Size 1/2 tablespoon (7g)

Amount Per Serving	
Calories	**50**
	% Daily Value *
Total Fat 6g	**7%**
Saturated Fat 3.5g	**18%**
Trans Fat 0g	
Cholesterol 15mg	**5%**
Sodium 0mg	**0%**
Total Carbohydrates 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Unsalted Butter, Lemon Zest, Parsley, Mint Leaves, Oregano, Dill weed
Contains: Milk

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