

## Garlic Herb Butter Recipe



15-20 servings



5 mins

### INGREDIENTS

- 2 sticks of salted butter
- ½ bunch of fresh parsley chopped
- 10 cloves of garlic pressed
- 4-5 tablespoons of fresh chives chopped

### DIRECTIONS

1. Let butter sit out on the counter to get to room temperature while you do all your chopping.
2. Chop parsley and chives into tiny pieces getting it as fine as you can.
3. Clean and press 10 cloves of garlic and set aside.
4. In a standing mixer beat the butter until smooth.
5. Once smooth add parsley, chives, and garlic all at once.
6. Beat until well incorporated and smooth.
7. Take butter out with a spatula and place it on parchment paper, shaping it into a long log-like stick of butter. Wrap and refrigerate for at least 30 minutes before slicing to use..
8. I am a clean freak so I like to transfer my butter into a clean sheet of parchment paper once it's hardened so it stays nice and tidy in the fridge as I open it daily to use for different meals.
9. It will stay good for up to 3 weeks in the fridge and can be used on red meat, seafood, poultry, and vegetables - elevating any meal.