



RECIPE

Basil Chive Butter



Ingredients

- 4 cups basil leaves
- ¼ cup basil oil
- 1 bunch of chives, chopped
- 1 tbsp. Ground sea salt
- 1 lb. unsalted butter, softened

Preparation

1. Blanch basil in salted water for 10 seconds. Plunge into ice water, drain and squeeze dry.
2. Puree basil, basil oil and salt in food processor.
3. Add butter, a tablespoon or so at a time until blended. Transfer to a bowl.
4. Add chives and salt to taste.
5. Spoon onto foil. Enclose and seal ends. Will freeze for 4 mos.

Tips

Great on eggs, on top of grilled steaks or grilled corn.