

# garlic herb butter

Made with fresh herbs and garlic, the compound butter elevates everything from bread to pasta to steak in minutes.

**Prep Time** 5 minutes

**Total Time** 5 minutes

**Servings** 8 servings

## Ingredients

- 1 cup unsalted butter softened\*
- 4 Tbsp freshly chopped herbs I used a combination of parsley, thyme, and basil
- 2 garlic cloves minced
- 3/4 tsp kosher salt coarse or fine
- 1/2 tsp freshly cracked black pepper

## Instructions

1. Add softened butter, fresh herbs, garlic, salt, and pepper to a medium bowl.
2. Stir to combine, until smooth and well-combined.
3. Taste and adjust seasoning as desired. You can add more salt, pepper, herbs, or garlic to your liking.

## Notes

\*Be sure to let your butter come to room temperature BEFORE starting this recipe. You can do this by leaving it at room temperature for 30 minutes, or in the microwave at half power for about 30 seconds to 1 minute.

Thanks for trying this recipe!

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