

# Tumbleweed Tidings

## Recipes

### Herb Butter



**Prep Time** 10 minutes total

**Servings** makes 2 logs

### Ingredients

- ½ pound of softened butter, salted or unsalted (two sticks)
- 1 tsp. chopped basil
- 1 tsp. chopped dill
- 1 tsp. chopped parsley
- 1 tsp. chopped rosemary
- ⅛ tsp. Season salt

### Instructions

1. Bring butter to room temperature
2. In a large mixing bowl, combine butter, herbs of choice, and season salt.
3. Using a hand mixer or spatula, combine all ingredients until fully blended.
4. Divide mixture into 2 equal parts and roll into a log shape on a piece of wax or parchment paper, twisting the ends to secure.
5. Refrigerate and/or freeze for later use.

### Tips and Hints

\*Herb butter is delicious served on potatoes, vegetables, or to baste seafood, chicken, or steak.

\*Herb butter can be served with a breadbasket or rolls at the table.

\*Placed in a small Mason jar, Herb butter can be a thoughtful gift, perfect with corn bread or muffins!