



HOW TO MAKE HERBAL BUTTER

An easy way to preserve fresh culinary herbs



Herbal butter combines butter with fresh or dried culinary herbs. It's delicious on vegetables, bread, potatoes, pasta, meat, and fish.

WHAT YOU'LL NEED

- ☐ 1 cup softened unsalted butter
- ☐ 2-4 tablespoons fresh culinary herbs
- ☐ Optional: garlic, lemon zest, or spices
- ☐ Mixing bowl
- ☐ Spoon or spatula
- ☐ Parchment paper or airtight container



STEP 1 — PREPARE

Choose fresh, healthy culinary herbs.

Wash if needed and dry very thoroughly.

Finely chop the herbs.

Good choices include:

- Parsley
- Chives
- Basil
- Rosemary
- Thyme
- Sage



STEP 2 — MIX

Allow the butter to soften at room temperature.

Combine butter, herbs, and any optional

Mix thoroughly until evenly distributed.



STEP 3 — SHAPE

Spoon the mixture onto parchment paper.

Shape into a log and roll tightly, or place into a clean airtight container.

Label with the ingredients and date.



STEP 4 — REFRIGERATE

Refrigerate until firm.

For longer storage, wrap well and freeze in small portions.

Freezing is especially useful if you've made a large batch.



SIMPLE HERB BUTTERS



GARDEN HERB

Parsley + Chives + Thyme



LEMON HERB

Rosemary + Thyme + Lemon Zest



GARLIC & HERB

Parsley + Chives + Garlic



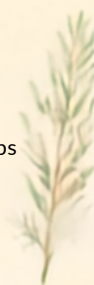
BASIL BUTTER

Fresh Basil + Lemon Zest



FOOD SAFETY

- Because herbal butter contains fresh ingredients, keep it refrigerated.
- Don't leave it sitting at room temperature for extended periods.
- Use clean utensils and discard butter that develops mold, an off odor, or other signs of spoilage.
- For garlic-containing butter, refrigeration or freezing is especially important. Do not store homemade garlic butter at room temperature.



REMEMBER

Chop → Mix → Shape →
Refrigerate → Enjoy

Educational information only. Use clean equipment and food-safe ingredients. Follow appropriate food-storage practices.

