

PrazHym Herb Butter Courtesy of Pete Marr

2 sticks (½ pound) unsalted butter, at room temperature
1 cup freshly minced herbs (parsley and tarragon work well but use what you like)
Finely grated lemon zest and juice of one half lemon
1 tablespoon chopped garlic
½ teaspoon salt
¼ teaspoon freshly ground black pepper

Place the butter in a medium bowl and cream with a spatula. Add the remaining ingredients and mix well. Place on a large sheet of plastic wrap and form into a cylinder, about 1-½ inches in diameter. Roll up in the plastic wrap, pushing in as you go, to form a tight log.

Refrigerate or freeze until needed. If freezing, refrigerate for 30 minutes, wrap tightly in aluminum foil (leaving the plastic wrap in place) and store in a zip-top freezer bag with the date marked.