

# **PINK HERB BUTTER**

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## **INGREDIENTS**

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5 oz. butter , at room temperature	1/4 tsp sea salt
1/2 garlic clove, minced	2 1/2 oz. parmesan cheese, grated
1 tbsp pink peppercorns, coarsely ground	1/2 tsp lime juice or white vinegar

## **PROCEDURE**

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Mix all the ingredients together with a fork. This is easiest to do when the butter is soft at room temperature.

Set aside and let the flavors develop for 15-30 minutes.