

# ***FRESH MINT BUTTER***

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## **INGREDIENTS**

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**3 oz. butter, at room temperature**

**2 tbsp fresh mint, chopped**

**2 tbsp fresh parsley, chopped**

**1/2 tsp sea salt**

**1/4 tsp black pepper**

**1 tsp fresh lemon juice**

## **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.**