

Herbed Garlic Butter

This is not only used as a sauce and sauce base, but as a spread. Use this as a garlic butter for French bread. Sauté fish in it or use as a dip. Just enjoy this flavorful butter. After all, everything in moderation, including moderation itself!

1/2 cup	butter, unsalted
1 Tbs	garlic, minced
1/2 Tbs	fresh lemon juice
1/2 tsp	sage leaves
1/2 tsp	basil
1/4 tsp	marjoram
1/8 tsp	chervil
1/8 tsp	oregano
1/8 tsp	salt
1/8 tsp	black pepper
1 pinch	nutmeg

Procedure

- Carefully melt the butter so as not to burn it.
- Add all the other ingredients. Warm for 2 to 3 minutes more.
- Warm and stir before using.
- Store in refrigerator until needed.