

Basic Herb-Butter Sauce

for Pasta, Bread, Polenta, Risotto, Seafood,
Chicken, Vegetables, etc.



Ingredients:

½	cup	Butter
2	Tb	Olive Oil
2	clv	Garlic, finely minced
⅓	cup	Parsley and/or Basil, finely chopped
		Salt to taste

Extras:

1	ts	Lemon Juice
1	pn	Chili Flakes
2	Tb	Parmesan Cheese

Prepared as a Sauce

Melt the butter with olive oil in a small saucepot with the garlic; add the chopped herbs and sauté about 1-minute. Add salt to taste. Stir well. Remove from heat and add any “extras” you desire. A little lemon juice is great with seafood.

Serve as much herb-butter sauce as you like tossed with hot long pasta (such as spaghetti, angel hair, linguini, etc.), as an accompaniment to many recipes or eat as part of a main course such as fish or chicken, or use the sauce to make side dishes like vegetables, polenta or risotto.

The herb-butter sauce keeps well in the refrigerator or freezer.

Prepared as a Spread:

You can also make this as a spread for bread or for dollops on potatoes, etc. Just soften the butter, pound the garlic in a mortar, and mix all the ingredients together.

This also keeps well in the refrigerator or freezer.



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