

Herb Butter with Florida Sweet Corn



Ingredients

1 stick unsalted butter, softened to room temperature
¼ tsp. kosher salt or to taste
2 springs fresh tarragon
3 springs fresh dill
4 sprigs fresh thyme
1 sprig fresh basil
10 sprigs fresh parsley
approximately 10 fresh chives

Directions

1. Strip all the herbs off of their stems. Chop thoroughly.
2. In a bowl mix the butter and salt until smooth. Add the herbs and mix well.
3. Store the butter wrapped tightly. If it is to be saved for later, store in freezer to keep the herbs the freshest.

Yields about 5 oz.

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