

Lemon Thyme Herb Butter

This recipe is vegetarian.

Ingredients:

- 1 stick butter
- ¼ cup of fresh lemon thyme, chopped
- 1 Tbsp lemon juice
- Pinch of salt and pepper
- 1 clove garlic or ½ tsp of jarred minced garlic



Instructions:

1. Melt butter.
2. Add thyme, garlic, and lemon juice.
3. Season with the salt and pepper.

Recipe Tips and Modifications:

- Only soften the butter, instead of melt, to serve faster.
- Use thyme and lemon zest as a substitute for lemon thyme.
- Use gloved hands or a motorized whisk to mix.
- Salt and pepper to taste, over an actual measurement.

Original Recipe: <https://blog.gardenuity.com/herb-butter-recipe/>