



Herbal Butter

WGHS Member Anita made this delicious herbal butter to serve with the tasty homemade bread that Barb made for our 2015 Autumn Herb Gathering.

½ c butter (softened)

1 t minced fresh parsley (½ t dried)

½ t minced fresh sage (¼ t dried)

½ t minced fresh thyme (¼ t dried)

Combine butter and herbs.

Store in an airtight container, refrigerated, for up to 2 weeks.

Herbs de Provence Butter

Use 1 t herbs de Provence (rosemary, thyme, savory, fennel seed, basil, lavender, marjoram) and follow directions as above.

