

Merrifield Garden Center

Recipes

Herb and Citrus Butter

By Merrifield Chef Lilienne Conklin

Ingredients

1 stick softened butter

3 T. each chopped fresh tarragon and marjoram

2 T. chopped fresh sage

1 T. each lemon and orange zest

Pinch of salt

Directions

Blend all ingredients together. Place on a sheet of plastic wrap and form into a log. Secure ends and refrigerate until firm. This butter freezes well. Enjoy on fresh baked bread, fresh vegetables, grilled chicken or fish, or stuffed between the skin and meat of a chicken breast.