



### ***Tequila Oregano Butter***

From: *The Herb Garden Cookbook, the Complete Gardening and Gourmet Guide*

By Lucinda Hutson

Makes about 1 cup

*This herb butter is fabulous on quinoa or other grains, pasta or fish. Dress up corn or zucchini with a dollop or just smear it on bread.*

#### **Ingredients:**

½ pound unsalted butter (2 sticks), softened	½-1 t. red pepper flakes
4 cloves garlic, minced	2 t. chopped fresh chives
½ cup chopped fresh oregano	2 T. gold tequila
2 T. chopped cilantro	Salt and pepper to taste

#### **Directions:**

- 1) In medium bowl cream butter with the back of wooden spoon to make it easier to mix in herbs.
- 2) In small bowl mix all other ingredients together. Add to butter.

Or

- 3) If using a food processor, wash and dry herbs very well. Add herbs first to food processor to chop then add the tequila, butter and salt & pepper. Do not over process.

Herb butters are fun because you can mix up many combinations of herbs fresh from the garden and preserve the harvest into the winter months by freezing. Freeze in small portions, or roll herb butter into a log shape to slice at a later date (butters may be frozen for 2-3 months). They make festive gifts throughout the holiday season. Just pull out a pretty jar, or crock, filled with herb butter from the freezer, add a bow and you will be ready to go!