

“The Herb is the Star”



Personal Chef Service
Truly Scrumptious "Gluten Free"

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
4 cloves garlic, minced
½ cup chopped fresh oregano
2 T. chopped cilantro

½-1 t. red pepper flakes
2 t. chopped fresh chives
2 T. gold tequila
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!