

# GOURMET FISHING

Season I - Episode SS8



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## Citrus-Herb Compound Butter



Host, Chef & Guide, David Murray



# Citrus-Herb Butter

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4oz or 1/2 Cup

1 Stick of Butter, Soft & Room Temperature

2 Large Basil Leaves, Finely Chopped

1 Small Lemon, Juiced

1 tsp salt

1 Small Lemon, Zest

2 tsp Long Leaf Parsley, Finely Chopped

Combine all ingredients in a food processor and process until thoroughly combined and smooth.

Place butter on top of a piece of plastic wrap and roll into a butter log.

Place butter in the refrigerator until hard.

