## **Parsley Tarragon Butter**

Description:

Serving Size: 1.5 KG

Categories: Butters

Cost Per Serving \$ 4.39

<u>Action</u>	<u>Date</u>	<u>Initials</u>	
Created:	7/6/2012	CR	
Revised:			



Amount	Measure	Ingredient	Preparation Method	Product No.
1.000	kg	Butter		20-100001601
0.300	kg	Parsley	washed, dried, chopped	20-100000839
0.200	kg	Garlic	finely chopped	20-100000869
0.100	lt	Lemon juice		20-100001384
0.050	kg	Tarragon	picked and chopped	20-100000881
0.020	kg	Salt		20-100001323
0.010	kg	Pepper		20-100001295

## **Method of Preparation:**

- Unwrap the butter and allow to become soft. Do not melt the butter, the butter should be at room temperature.
- Whip the butter until it becomes pale in color and then mix the rest of the ingredients.
- Roll the butter into logs with parchment paper and place into the fridge. When chilled and firm use a hot knife to cut according to recipe directions.

Parsley Tarragon Butter Dated Edited: 2/15/2012