



Amy's Chive Butter

Ingredients:

- 1 to 2 sticks of softened butter (amount depends on how much you want to make)
- finely diced chives

Directions:

Place your butter in a bowl. Make sure it's soft enough to stir. Dice the chives into the size you prefer. Add to butter and stir until well blended.

Scrape the butter mix onto a piece of wax paper.

Fold the paper over the butter and form the butter into whatever shape works best for you. (I form a log by rolling the mixture in the paper) Wrap the butter so that all of it is covered, even the ends. Freeze. Slice off pieces when you want them.

Tips:

You can use other herbs/spices to make butters. Garlic, parsley, dill, and rosemary make delicious butters! You can be as creative as you like! I freeze mine, but if you use a lot of it, you could refrigerate in a tightly sealed container. Herb butters are great on potatoes, vegetables, breads, pastas, even meats. Be creative!