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# Flavored Butters

## Description

This is a condiment that I reserve for special occasions, mainly because flavoring the butter will usually result in everyone eating a lot more of it than they should!

Total time: 45 min Yield: 2 butters

## Ingredients

1 cup packed fresh cilantro  
1/3 cup green onion (sliced)  
1 block unsalted butter (brought to room temperature)  
salt (to taste)  
1 small head of garlic  
drizzle of extra virgin olive oil  
1/3 cup sun-dried tomato packed in oil (drained and chopped)  
1 tsp dried parsley  
black pepper (to taste)

Prep Time: 45 min Total Time: 45 min

## Instructions

If you have a mini food processor, you'll save yourself a bunch of time chopping (5 seconds vs. 5 to 10 minutes). To make the green butter, finely chop or process the cilantro and green onion and combine with the softened butter, and then season with salt.

For the red butter, take the garlic bulb and chop off just the top of the bulb, place on a small sheet of foil and drizzle with olive oil, salt and pepper. Loosely crumple up the foil around the bulb and roast in a toaster oven at 350° F for about 40 minutes or until the cloves are nice and soft. Remove the garlic from each clove by gently squeezing it out, and then process the pulp with the sun-dried tomatoes. Fold into the softened butter, add the parsley, and season with a teaspoon of salt.

Roll the butters in a piece of wax paper into the shape of a log, and let them set in the refrigerator for at least ½ hour. You can serve them right away or even freeze for up to three months (hint: these make great hostess gifts!).

Serve this butter with rolls or a crusty loaf of bread for a sure winner!

**Recipe brought to you by:**

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Chef Michi Holland

**Source:**

Chef Michi Watarai