

Garlic Butter Recipe

Ingredients

- 100g butter, softened
- 1 garlic clove, crushed
- 2 tsp finely chopped parsley (optional)

Method

1. Stir the butter, garlic and parsley, if using, together in a small bowl.
2. Season with a little salt (only if using unsalted butter) and black pepper.
3. If the butter is too cold to mix, warm the ingredients in a small pan until melted and combined, then leave to cool. *Will keep for up to one week in the fridge.*

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