



Fresh Herbed Butter Bread

Prepare ahead; store in refrigerator; bring to room temperature for serving

Butter

- 1/2 cup unsalted butter, softened
- 2 Tablespoons fresh minced chives or green onions
- 1 Tablespoon chopped fresh parsley
- 1 teaspoon garlic salt
- 1 teaspoon lemon juice
- 1 Tablespoon chopped pimentos, well drained
- 1 small loaf French or Italian bread, cut into 1/2 inch slices

- In small bowl, whip butter until light; add chives, parsley, garlic salt, and lemon juice; mix to combine. Stir in pimentos.
- Butter one side of each slice of bread. Serves: about 8 to 10

Cook's Note: Add additional herbs like basil or thyme to enhance the herbal flavor of the butter. Use fresh crushed garlic for a stronger garlic flavor.

About the Recipe: Enjoy the fresh summer herb flavors by combining them with your favorite bread. Use thinner French bread for more serving slices.

Hint – wrap in foil; warm in the oven for a French baked flavor.