

SAGE HONEY BUTTER

Prepared by: Laura Lutz, July 2017

Source: The Red Rooster Cookbook

Beat 2 tablespoons honey and 12 ripped fresh sage leaves into 8 tablespoons (1 stick) softened unsalted butter. Check it for salt. Cover and refrigerate the honey butter for at least an hour to give the sage a chance to work its flavor into the butter, but take it out of the refrigerator at least 15 minutes before serving.

Laura's Notes: Simple compound butter. Add honey to desired sweetness and use fewer leaves of sage. I would make this again.

