

SUMMER BUTTER

1	stick	Butter- softened
2	tsp	Fruit & Flower Vinegar
2	tsp	Honey
1	tsp	Chives
1	tbs	Fennel Frond
1	tsp	Tarragon
1	tsp	Thyme
1	pinch	Salt & Pepper

EQUIPMENT: medium sized non-reactive bowl & whisk or stand mixer.

Start by softening your butter, we like to leave it out on the counter in a warm spot in the kitchen overnight. In a pinch, soften your butter cautiously in a microwave, or in a double boiler on the stovetop. Pick and finely chop the fresh herbs. Whisk into the soft butter the honey and herbs. Whisk in the vinegar one teaspoon at a time, tasting as you go. The butter should be balanced, sweet and tart and rich. If you like things as tart as we do 3-4 tsp might do the trick. Season to taste with salt. Keep at room temperature in a covered container for up to a week. Feel free to substitute herbs, add a pinch of your favorite spice blend, or change up the type of vinegar. Slather it on corn, potatoes, fish, lobster, steaks, chicken, green beans, squash, muffins, breads, pretty much everything!

