

Basil Butter

8 cups water
1/4 cup salt plus 1 tsp
3 cups basil leaves, tightly packed
1/2 cup grapeseed oil
2 sticks butter, room temperature
ice water

Bring water to rolling boil, then add salt. Add the basil to the water, cook for 30 seconds. Remove basil from the water and quickly place in ice water to stop the cooking process. Once cold, strain the basil and use a towel to remove any excess water. In blender puree the basil, grapeseed oil and 1 tsp of salt until smooth. Fold 2 Tb of basil puree into the butter. Place the mixture on a piece of plastic wrap, roll it up tightly, and allow to set in the refrigerator until firm.



ATLANTA BOTANICAL GARDEN