
Lemon-Thyme Butter

Start to Finish Time: 5 minutes

1 cup unsalted butter, softened

1 1/2 teaspoons lemon zest

1 tablespoon lemon juice

1 teaspoon fresh thyme leaves

1 teaspoon Kosher salt

In a small bowl, stir together all of the ingredients.

Chill until ready for use.

Yield: 1 cup

Condiments, Sauces

Per Serving (excluding unknown items): 1633 Calories; 184g Fat (99.0% calories from fat); 2g Protein; 2g Carbohydrate; trace Dietary Fiber; 496mg Cholesterol; 1905mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 37 Fat.