



Restaurant Garlic Butter

I considered calling this recipe "Flavour Explosion Garlic Butter".

This is a must-have in my fridge and freezer. This garlic butter can be used to season sautéed vegetables, fish, shrimp, scallops, chicken breast... Use it as a dipping sauce for your next fondue, make restaurant style escargots, garlic bread and cheese melts.

Ingredients:

10-12 cloves of garlic

1 pound of room temperature butter

1 cup of olive oil divided

1 tablespoon of Dijon mustard

3 tablespoons of Worcestershire sauce

$\frac{3}{4}$ teaspoon of sea salt (more to taste)

$\frac{1}{2}$ teaspoon of dried chili flakes (more to taste)

$\frac{1}{2}$ teaspoon of dried thyme (can be replaced by any dried herb such as tarragon, oregano, basil...)

Juice of $\frac{1}{2}$ a lemon

Several grinds of black pepper

Directions:

In a food processor, add garlic, Dijon, Worcestershire sauce, chili flakes, salt, thyme and about half of the olive oil.

Blend on high speed until the garlic has been finely minced and all of the other ingredients have blended.

Add the butter and the remaining olive oil and blend until completely homogeneous.

transfer into small containers and freeze.