



Gammy's House Recipes

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Nasturtium-Lemon Butter

This butter has a light lemon flavor lightly accented with peppery nasturtiums. It is one of my favorite herb butters for fish, chicken, broccoli, and asparagus. It is also excellent on white bread for just a hint of peppery citrus.

1/2 cup unsalted butter at room temperature
2 teaspoons grated lemon peel
1 tablespoon lemon juice
3 tablespoons finely chopped nasturtium blossoms

Mix all of the ingredients well until smooth and well blended. Refrigerate or freeze until ready to serve.
Makes 3/4 cup flavored butter.

Preparation Time: 5 minutes

Total Time: 5 minutes