

PREP TIME COOKING TIME SERVES (EACH 160G BUTTER)
15 MINS O MINS 4

Better your butter game this BBQ season with these fantastically delicious flavoured butter recipes that's guaranteed to impress.

Ingredients

Garlic & Parsley

- 3 x cloves of garlic
- Handful of parsley
- Pinch of salt

Spiced butter

- 1/3 of a chilli
- 1 Tbsp Chipotle Sauce
- 1 tsp Smoked Paprika

Lime & Coriander

- 1/2 lime juice
- Handful of coriander
- 1 x lime zest

Method

- 1. Divide the block of butter into 3.
- 2. Then add each of the ingredients to each piece of butter and mash together.
- 3. Refridgerate to keep cool and use whenever you want.