



## Thai Red Curry Basil Compound Butter

**Yield:** 12 servings

INGREDIENTS	MEASUREMENTS
SupHerb Farms Fresh Frozen Garlic Minced	1 tablespoon
SupHerb Farms Fresh Frozen Basil Large Thai	2 tablespoons
SupHerb Farms Fresh Frozen Cilantro Large	1 tablespoon
SupHerb Farms Fusions® Thai Red Curry	2 1/2 teaspoons
Butter — softened	8 tablespoons
Lime zest	1 teaspoon
Salt and pepper	to taste

### PREPARATION

1. Add all ingredients to a food processor.
2. Blend well until smooth.
3. Place compound butter on wax paper and roll into a log with a 1 1/2" diameter, like a jelly roll.
4. Refrigerate for at least 1 hour (up to 24 hours) then slice into 1/4" medallions.

### TO SERVE

Serve on freshly hot, grilled chicken breast or seafood.