



# Nasturtium Butter

*makes about 8 ounces of compound butter*

- 1 stick (8 ounces) organic sweet butter
- 1 packed cup nasturtium blossoms

Bring butter to room temperature.

Pick petals off nasturtium blossoms and place them in a bowl of cold water to soak for a few minutes, turning them once or twice. Carefully lay the petals on a dish towel or paper towels and gently blot them dry. Get them as dry as possible, since water will not mix into the butter very well.

Using a mortar and pestle, grind the petals into a paste.

In a small bowl, combine the petal paste with the butter and mix well with a silicone or flexible metal spatula.

Scoop the butter onto a piece of saran or parchment paper and shape it into a small log, slightly shorter and fatter than a stick of butter. Twist the ends to seal them off.

Refrigerate until cold and firm. Serve slices of the butter on roasted fish or grilled meat; or spread it on rye bread and top with sliced radishes, or on a roast beef sandwich.