



Field Garlic Butter

makes 1/2 cup

- 1 stick (4 ounces) unsalted butter (preferably cultured), softened
- 1 handful field garlic, bulbs & greens, cleaned and trimmed (may substitute green garlic)
- sea salt, to taste

Chop field garlic into small pieces. Place in food processor along with butter and a couple of pinches of salt. Process until as smooth as possible. Taste and add more salt, if needed. Transfer to a tightly sealed contained and store in the fridge. Or form into a tube, wrap in saran, then parchment, and freeze.