



# Angelica Butter

*Divine served atop fresh fish or mashed with new potatoes.*

- sea salt and white pepper to taste
- 1/4 teaspoon grated lemon peel
- 1 stick unsalted butter, softened
- 1 tablespoon fresh Angelica leaves, chopped

Mix all ingredients together in a small bowl and refrigerate until firm enough to be shaped into a log. Then wrap in saran or wax paper. Can be frozen and used without defrosting.