

Betty's Garlic and Chive Butter



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In this video, Betty demonstrates how to make Garlic and Chive Butter. This is a simple and versatile spread that can be used on bread or crackers, added to soups and stews, or used to flavor grilled steaks.

Ingredients:

1 stick butter, softened
dash of salt
2 tablespoons snipped chives
2 medium-sized cloves of garlic, minced

Use an electric mixer to whip 1 stick softened butter until light and fluffy. Add a dash of salt, 2 tablespoons snipped chives, and 2 minced cloves of garlic. Stir until completely combined. Store, tightly covered, in the refrigerator until ready to use. I will be uploading a video tomorrow that uses this Garlic and Chive Butter! Love you all! --Betty ☐