

## Black Sheep Garlic Butter with a Twist

### Ingredients:

(Prepare butter at least a day in advance)

- $\frac{1}{2}$  pound butter, softened to room temp

-8-10 cloves Black Sheep Italian Style Pickled garlic, very finely minced

For a little more "attitude" use our Jalapeño

or (careful!!!) Habanero garlic

- $\frac{1}{4}$  cup chopped parsley

- $\frac{1}{4}$  tsp white pepper

### Method:

-Blend all ingredients in a bowl

-Store in Fridge in sealed container until needed

This will keep well for several weeks. This also is great for sautéing omelets (lower heat) for broiling meats, and for topping grilled meats