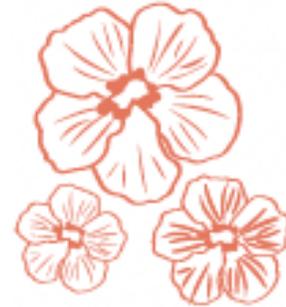


LEMON BLACK PEPPER BUTTER

- 1 tbsp fresh lemon juice
- 1 tsp fresh lemon zest
- 1 tsp coarsely ground black pepper
- 4 oz unsalted butter (softened)
- pinch salt

Directions:

1. For all butters, place ingredients in a food processor and pulse until combined.
2. Place desired amount into butter keeper. Ensure water is added to your butter keeper to create an airtight seal.

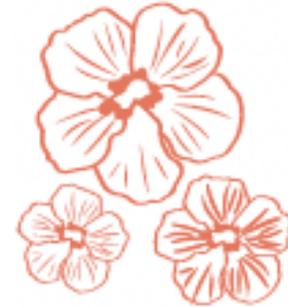


ORANGE MARMALADE THYME BUTTER

- ½ cup orange marmalade
- 1 tsp fresh thyme leaves
- 4 oz unsalted butter (softened)

Directions:

1. For all butters, place ingredients in a food processor and pulse until combined.
2. Place desired amount into butter keeper. Ensure water is added to your butter keeper to create an airtight seal.



TARRAGON GARLIC BUTTER

- 2 cloves garlic, minced
- 1 tbsp fresh tarragon, roughly chopped
- 4 oz unsalted butter (softened)
- 1 tbsp fresh lemon juice
- pinch salt

Directions:

1. For all butters, place ingredients in a food processor and pulse until combined.
2. Place desired amount into butter keeper. Ensure water is added to your butter keeper to create an airtight seal.

