

# Rosemary Honey Butter



Everyone will be impressed that you whipped up your own flavorful rosemary honey butter! It's the perfect companion with buttermilk biscuits, yeast rolls, and even corn bread. Some folks even like it melted on top of fried chicken.

## **Ingredients**

½ cup unsalted grade AA butter  
½ cup Tuscan Blue Rosemary & Black Pepper honey

## **Instructions**

Cut butter into small one-inch chunks. Place butter chunks into bowl and use a hand mixer at low speed to loosen the butter. Increase the speed to medium and add the Tuscan Blue Rosemary & Black Pepper honey. Beat until well combined, for a few minutes.

Remove butter from bowl and spoon into air-tight jar or container. Keep refrigerated. This honey butter can be kept for about one month.

Tuscan Blue Rosemary & Black Pepper honey butter is amazing when served on French toast, waffles, and banana nut bread.

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