

Sardine Butter

Flavor Profile: Mediterranean

Serves approximately 6 people

Ingredients:

- 1 1/4 sticks butter, slightly softened
- Good pinch of large-grain salt
- 1 can good-quality sardines, packed in olive oil
- Juice of 1/2 lemon
- 1 Tbsp minced chives or other herbs of choice
- Freshly ground black pepper

Directions:

1. Place softened butter into a bowl. Drain the sardines, and add them to the bowl. Use a fork to mash the butter and the sardines together.
2. Add the lemon juice. Keep mashing until all mixed together. Just before serving, add the chives, and some black pepper.
3. Dish into a ramekin to serve. Roll it in plastic to form a log to use at a later date. Refrigerate it for at least an hour or so.
4. Serve the sardine butter with toast. Accompany with radishes and cucumbers.

