

# Basic Herb-Butter Sauce for Pasta



## **Ingredients:**

1/4	cup	Butter
3	Tb	Olive Oil
1/4	cup	Parsley and/or Basil, finely chopped
		Salt to taste
1	ts	Lemon juice (optional)

## **Preparation:**

Melt the butter with olive oil in a small saucepot; add the chopped herbs and sauté about 1-minute. Add salt to taste. Stir well.

Remove from heat and add a little lemon juice, if desired.

Serve as much herb-butter sauce as you like tossed with hot long pasta (such as spaghetti, angel hair, linguini, etc.), as an accompaniment to many recipes.

Yield: about 4 - 6 servings.

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