

Simple Chive Butter Sauce

Yield: 7 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/norwegian-butter-sauce-recipe>

Ingredients:

- 2 sticks unsalted butter softened
- 1/4 cup chives snipped finely
- 2 teaspoons lemon zest
- fleur de sel to taste
- freshly ground black pepper to taste
- 1/4 teaspoon garlic powder

Nutrition:

1. Calories: 230 calories
2. Cholesterol: 70 milligrams
3. Fat: 26 grams
4. SaturatedFat: 16 grams
5. Sodium: 115 milligrams

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