



Recipes

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Saffron Infused Roasted Garlic Butter

Serves 1

Ingredients:

4 oz. Whole Salted Butter , softened

2 1/2 tsp. Fresh Garlic , minced

.09 grams Saffron Threads

1/2 tsp. Turmeric

Directions:

1. Heat 2 tablespoons of butter in a sauté pan over medium-low heat.
2. Sauté garlic and add saffron. Continue cooking until garlic is lightly roasted.
3. Remove from heat and cool slightly.
4. Place in food processor with remaining butter and turmeric and blend until smooth.
5. Place in storage container or tightly roll in parchment paper until ready to use.
6. Label, date and refrigerate.