

### **Sage butter**

2 1/4 sticks butter, softened

1 tablespoon finely chopped fresh sage leaves

3 tablespoons finely chopped fresh flat-leaf parsley leaves

Place softened butter in medium bowl. Add remaining ingredients; mix until well combined. Chill until required. Use butter on cooked steak and vegetables.

### **Salt Rub**

rock or fine grain sea salt

fresh sage, basil, marjoram, thyme and or parsley

Combine herbs and salt in food processor and process until grainy and green. Use as a rub on beef or pork and allow to sit for 30 min. before grilling.

recipe courtesy of [backyardpatch.blogspot.com](http://backyardpatch.blogspot.com)