



garden compound margarine

Ingredients

- Fresh herbs and/or edible flowers (chive, oregano, sage, violet, lavender blossoms, dill)
- 1 cup non-hydrogenated margarine

You'll need:

- Parchment paper
- Cling wrap
- Medium size bowl/mixing spoon
- Spoon or spatula

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INSTRUCTIONS

1



First, wash & dry your fresh herbs & organic edible flowers from your garden.

2



Chop most into small pieces, setting some whole flowers & herbs aside. Mix chopped flowers/herbs with margarine in medium size mixing bowl using a spoon.

3



Pile mixture onto parchment paper and roll into a log. Add whole flowers/herbs to the top and sides.

4



Transfer onto the edge of a piece of cling wrap putting the decorated top facing down. Add flowers/herbs to the bottom side. Roll margarine log wrapping tightly. Twist ends to seal. Store in freezer overnight.

Once set, store in freezer and slice as needed. Can be stored for up to 3 months.