

Grandma's Sassy Garlic Butter Recipe

By: Ivy Green of DirtDivaDiaries.com



Yield: Depends on how much butter you want to flavor! Last year I made 6 lbs of butter worth! This year I'm going for triple that!

Prep time: 10 minutes

Cook time: 2-4 hours to freeze

Ingredients

- A "handful" of peeled garlic cloves (and yes, I know what you're thinking, but it really depends on your preference)
- 1 cup of oil (I like avocado oil, but you do you)
- 1 lb of butter, softened (salted butter is my jam)

Equipment

- Blender
- Ice cube trays (you'll thank me later)
- Freezer bags

Instructions

1. **Get Blending:** Toss those garlic cloves and oil into the blender. Blend it all up until it's smooth.
2. **Butter Up:** Add that softened butter to the mix and blend again until everything is thoroughly combined.
3. **Cube It:** Pour that garlicky goodness into ice cube trays. Freeze until solid.
4. **Bag It:** Pop those frozen cubes out of the trays and throw them into a freezer bag.
5. **Repeat:** Keep blending and freezing until all that garlic butter is cubed and ready to go.

How to Use Your Garlic Gold

This garlic butter is so versatile, you'll want to put it on everything! I use it for stir-frying, as a steak butter, sautéing veggies, in biscuit recipes, and anything else I think needs a little jazzing up!

- **Stir-fries and Sautéing:** Just grab a few cubes and toss them frozen into the pan. They'll melt in no time.
- **Baking:** Let the cubes soften and incorporate them into your recipe.
- **Steak:** Drop a frozen cube on that hot steak and let it melt.
- **Toast and Biscuits:** Use it like you would regular softened butter.



Ivy's Tips and Tricks

- **Salt it (or don't):** You can add salt when you blend if you want, but I like to keep it versatile. That way, you can season as you go!
- **Freeze it ASAP:** This is important, peeps! Freeze this recipe right away and don't keep it fresh for more than a day or two. Garlic stored in oil that isn't frozen can grow botulism, and we don't want that!
- **Garlic is Gold:** This garlic butter is so good it's gift-worthy. I've had tons of requests for bags of it for Christmas gifts. Who knew garlic butter could be the gift that keeps on giving?