



1 bunch parsley  
1 sheet paper towel  
2 tablespoons fresh chopped garlic  
4 tablespoons soft (room temperature) unsalted butter  
1 teaspoon salt  
About a square foot of aluminum foil

Wash parsley in cold water then dry  
Remove stems  
Chop parsley leaves very finely  
Using paper towel blot parsley dry  
Mix parsley and chopped garlic in a bowl and add butter  
Mix very well until it is almost a homogenous paste  
Add salt and mix some more  
Spread foil on the table  
Spoon paste into a log in the middle of the foil  
Wrap the foil around the paste, twist the end closed and put in freezer  
When ready to use take from freezer, slice and let it melt upon your dish