

Soy Sauce and Herb BBQ Butter

Total time **10 mins** 10 mins preparation time

Nutritional facts (per portion):
2143 kJ / 512 kcal

Fat: **54.2 g** Protein: **3.9 g**
Carbohydrates: **2 g**

INGREDIENTS

4 portion(s)

1 garlic clove
2 stems of basil leaves
250 g softened butter
4 tbsp Kikkoman Naturally
Brewed Soy Sauce
3 tbsp grated Parmesan
1 tbsp maple syrup
Lemon pepper or black
pepper

PREPARATION

Step 1

To prepare the soy sauce and herb butter, peel and finely chop the garlic. Wash the basil, pat dry and remove the leaves. Cut the leaves into thin strips.

Step 2

Mix the garlic, basil, Kikkoman soy sauce, Parmesan and maple syrup with the butter and season with lemon pepper.