

Soy Sauce and Herb BBQ Butter

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

Nutritional facts (per portion):

2143 kJ / 512 kcal

INGREDIENTS

4 portion(s)

1 garlic clove

2 stems of basil leaves

250 g softened butter4 tbsp Kikkoman Naturally

Brewed Soy Sauce

3 tbsp grated Parmesan

1 tbsp maple syrup

Lemon pepper or black

pepper

Fat: **54.2** g Protein: **3.9** g

Carbohydrates: 2 g

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.