



Garlic Butter Sauce

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	5 MIN	7 MIN		8

Garlic butter sauce is a simple yet flavorful sauce made with butter, fresh garlic, and herbs. It's rich, aromatic, and incredibly versatile, making it a staple in many kitchens. This quick recipe comes together in minutes and can be used for pasta, seafood, vegetables, or as a dipping sauce. The combination of melted butter and garlic creates a smooth, savory sauce that enhances almost any dish.

Ingredients

- 4 tablespoons unsalted butter
- 3-4 garlic cloves, minced
- 1 tablespoon olive oil
- 1 tablespoon fresh parsley, chopped
- Salt and pepper to taste
- Optional: 1 teaspoon lemon juice

Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 5-7 minutes

- Total Time: 10-12 minutes
- Servings: 4
- Course: Sauce / Condiment
- Cuisine: International

Cooking Method

Instructions

1. Heat butter and olive oil in a pan over low to medium heat.
2. Add minced garlic and sauté for **1-2 minutes** until fragrant.
3. Stir gently to avoid burning the garlic.
4. Add salt, pepper, and lemon juice if using.
5. Remove from heat and stir in parsley.
6. Serve immediately.

Cooking Tips

- Cook garlic on low heat to prevent bitterness
- Do not brown the garlic too much
- Use fresh garlic for best flavor

Variations

- Add parmesan cheese for a richer sauce
- Add chili flakes for a spicy version
- Use roasted garlic for a milder taste
- Add cream for a creamy garlic butter sauce

What to Serve with Garlic Butter Sauce

- Pasta
- Shrimp or seafood
- Steak or chicken
- Roasted vegetables
- Bread for dipping

Storage

Store in an airtight container in the refrigerator for up to **3 days**.

Reheating

Reheat gently on low heat to avoid separating.

Frequently Asked Questions

Can I use salted butter?

Yes, just adjust added salt.

Can I make it dairy-free?

Yes, substitute butter with plant-based alternatives.

Can I freeze garlic butter sauce?

Yes, freeze and reheat gently.

Recipe Author

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