

Appetizer

Chive Butter, Breadsticks and Radishes

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Start to Finish Time: 15 minutes

1/3 cup butter, softened

2 tablespoons snipped chives

10 breadsticks or one 12-ounce baguette

1 bunch (12 oz) radishes with tops, trimmed

1/4 cup sea salt or Kosher salt

In a small bowl, stir together the butter and chives.

Cut the breadsticks in half lengthwise. (If using a baguette, cut it in half crosswise and then cut the halves lengthwise to make 8 to 10 breadsticks).

Spread the chive butter on the cut sides of the breadsticks.

Serve the bread with the radishes and salt for dipping.

Yield: 8 appetizers

Per Serving (excluding unknown items): 537 Calories; 61g Fat (99.5% calories from fat); 1g Protein; trace Carbohydrate; 0g Dietary Fiber; 164mg Cholesterol; 618mg Sodium. Exchanges: 12 Fat.