

# Chili & Lime Spread

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**Yield: 1/2 cup**

*1/2 cup butter or margarine  
1/2 teaspoon grated lime peel  
1 tablespoon lime juice  
1/2 teaspoon chili powder  
1/2 teaspoon dried oregano  
1/2 teaspoon ground cumin*

In a bowl, place the butter or margarine.

Add the lime peel, lime juice, chili powder, oregano and cumin.

Mix well.

Refrigerate until use.

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Per Serving (excluding unknown items): 827 Calories; 92g Fat (97.9% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 951mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 18 1/2 Fat.