

Avocado Compound Butter

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AllRecipes.com

Servings: 8

Yield: 1 butter log

2 avocados

1/4 cup salted butter

2 jalapeno peppers

zest of one lime

juice of one lime

2 teaspoons ground cumin

1 teaspoon paprika

pinch salt

pepper (to taste)

Preparation Time: 15 minutes

Chill: 2 hours

In a food processor, place the avocados, butter, jalapenos, lime zest, lime juice, cumin, paprika, salt and pepper. Pulse until blended and smooth, 1 to 2 minutes.

Place a large piece of plastic wrap on your work surface. Scoop the avocado mixture out into the center of the plastic wrap. Fold the bottom edge over the mixture and roll into a log, twisting the ends to seal.

Chill until firm to the touch, about two hours in the refrigerator or one hour in the freezer.

Slice into coins to serve.

Per Serving (excluding unknown items): 85 Calories; 8g Fat (76.4% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat.