Sauces

Blueberry Butter

Sandra Lee Semi-Homemade Quick & Easy Cooking - July/August 2011

1/2 cup butter, softened 3 tablespoons blueberries, chopped 1 tablespoon confectioner's sugar

Using an electric mixer on low speed, beat the butter, blueberries and sugar.

Shape the mixture into a log.

Wrap the log in parchment.

Chill the log until firm.

Slice the chilled butter into individual servings.

Per Serving (excluding unknown items): 857 Calories; 92g Fat (94.3% calories from fat); 1g Protein; 11g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 938mg Sodium. Exchanges: 0 Fruit; 18 1/2 Fat; 1/2 Other Carbohydrates.