Chile Butter

Our Best Recipes Meredith Corporation

1/2 cup butter, softened zest of two limes juice of two limes 2 teaspoons ancho chile pepper 1 teaspoon chipotle pepper 4 cloves garlic, crushed

Preparation Time: 10 minutes Roast:

In a bowl, combine the butter, lime zest, lime juice, ancho chile pepper, chipotle pepper and garlic. Cover. Refrigerate up to one week. Let stand at least 30 minutes before serving.

Per Serving (excluding unknown items): 832 Calories; 92g Fat (97.1% calories from fat); 2g Protein; 4g Carbohydrate; trace Dietary Fiber; 248mg Cholesterol; 939mg Sodium. Exchanges: 1 Vegetable; 18 1/2 Fat.

Sauces and Condiments

Day Camina Mutritional Analysis

Calories (kcal):	832	Vitamin B6 (mg):	.1mg
% Calories from Fat:	97.1%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	2.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	0.8%	Riboflavin B2 (mg):	trace
Total Fat (g):	92g	Folacin (mcg):	4mcg
Saturated Fat (g):	57g	Niacin (mg):	trace
Monounsaturated Fat (g):	27g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	0
Cholesterol (mg):	248mg	% Pofuso	በ በ%
Carbohydrate (g):	4g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	939mg	Vegetable:	1
Potassium (mg):	88mg	Fruit:	0
Calcium (mg):	49mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	18 1/2
Zinc (mg):	trace	Other Carbohydrates:	0
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 Vitamin C (mg):
 11mg

 Vitamin A (i.u.):
 3492IU

 Vitamin A (r.e.):
 861RE

Nutrition Facts

Amount Per Serving			
Calories 832	Calories from Fat: 808		
	% Daily Values*		
Total Fat 92g	142%		
Saturated Fat 57g	286%		
Cholesterol 248mg	83%		
Sodium 939mg	39%		
Total Carbohydrates 4g	1%		
Dietary Fiber trace	1%		
Protein 2g			
Vitamin A	70%		
Vitamin C	19%		
Calcium	5%		
Iron	2%		

^{*} Percent Daily Values are based on a 2000 calorie diet.