

## Sauces

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# Chili-Lime Butter

Southern Living Best Barbecue Recipes - June 2011

**Preparation Time: 5 minutes**

**1/2 cup butter, softened**

**2 teaspoons lime zest**

**1/2 teaspoon chili powder**

**salt and pepper (to taste)**

In a bowl, stir the softened butter.

Stir in the lime zest, chili powder, salt and pepper.

Yield: 1/2 cup

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Per Serving (excluding unknown items): 820 Calories; 92g Fat (98.8% calories from fat); 1g Protein; 1g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 950mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 18 1/2 Fat.