

Sauces

Corn On Cob Butter - Curry Butter

Taste Of Home - June/July 2011

You can wrap this flavored butter in plastic wrap, parchment or waxed paper and refrigerate for up to two weeks. For longer storage, freeze it in a resealable plastic bag for up to six months.

1/2 cup butter, softened

1 1/2 teaspoons curry powder

1/2 teaspoon ground cumin

1/4 teaspoon red pepper flakes

Combine all ingredients in a bowl, mix thoroughly.

Roll butter into a log, if desired.

Yield: 1/2 cup

Per Serving (excluding unknown items): 827 Calories; 93g Fat (98.2% calories from fat); 2g Protein; 2g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 940mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 18 1/2 Fat.