## **Garlic-Chile Butter**

"Rusty Cajun: Rustic Home Cooking from Donald Link's Louisiana" www.CommunityTable.com

1/2 pound (two sticks) butter

3 cloves garlic

2 anchovy fillets

zest of one lemon

juice of one lemon

2 tablespoons Vietnamese garlic chile baste

2 teaspoons crushed red chile flakes

1/4 teaspoon cayenne

1 teaspoon salt

lemon wedges (for garnish)

Cut the butter into one-inch cubes and allow to soften to room temperature.

Mince the garlic, anchovy fillets and lemon zest (or mash in a mortar and pestle). Fold in the butter, lemon juice, garlic chile paste, red pepper flakes, cayenne and salt.

Roll the butter into a log. Cover tightly with plastic wrap.

Refrigerate until needed.

Sriracha is a Vietnamese red chili sauce, but it is strictly chiles and doesn't have much depth to it - just a lot of heat. Vietnamese hot garlic chili sauce is different; it's made from chiles and garlic and has a little bit of sweetness that balances the heat.

Per Serving (excluding unknown items): 438 Calories; 47g Fat (94.1% calories from fat); 3g Protein; 3g Carbohydrate; trace Dietary Fiber; 131mg Cholesterol; 2895mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 9 Fat.

Sauces and Condiments

## Dar Carvina Mutritianal Analysis

| Calories (kcal):               | 438   | Vitamin B6 (mg):               | .1mg     |
|--------------------------------|-------|--------------------------------|----------|
| % Calories from Fat:           | 94.1% | Vitamin B12 (mcg):             | .1mcg    |
| % Calories from Carbohydrates: | 2.9%  | Thiamin B1 (mg):               | trace    |
| % Calories from Protein:       | 3.0%  | Riboflavin B2 (mg):            | trace    |
| Total Fat (g):                 | 47g   | Folacin (mcg):                 | 3mcg     |
| Saturated Fat (g):             | 29g   | Niacin (mg):                   | 2mg      |
| Monounsaturated Fat (g):       | 14g   | Caffeine (mg): Alcohol (kcal): | 0mg<br>0 |
| Polyunsaturated Fat (g):       | 2g    |                                | n n%     |
| Cholesterol (mg):              | 131mg |                                |          |
| Carbohydrate (g):              | 3g    | Food Exchanges                 |          |
| Dietary Fiber (g):             | trace | Grain (Starch):                | 0        |
|                                | 3g    |                                | 1/2      |
|                                |       |                                | 1        |

| Protein (g):      |           | Lean Meat:           |     |
|-------------------|-----------|----------------------|-----|
| Sodium (mg):      | 2895mg    | Vegetable:           | 1/2 |
| Potassium (mg):   | 103mg     | Fruit:               | 0   |
| Calcium (mg):     | 63mg      | Non-Fat Milk:        | 0   |
| Iron (mg):        | 1mg       | Fat:                 | 9   |
| Zinc (mg):        | trace     | Other Carbohydrates: | 0   |
| Vitamin C (mg):   | 3mg       |                      |     |
| Vitamin A (i.u.): | 1923IU    |                      |     |
| Vitamin A (r.e.): | 449 1/2RE |                      |     |

## **Nutrition Facts**

| Amount Per Serving  |  |  |  |  |
|---|--|--|--|--|
| Calories 438  | Calories from Fat: 412                 |  |  |  |
|   | % Daily Values*                        |  |  |  |
| Total Fat 47g Saturated Fat 29g Cholesterol 131mg Sodium 2895mg Total Carbohydrates 3g Dietary Fiber trace Protein 3g | 72%<br>144%<br>44%<br>121%<br>1%<br>1% |  |  |  |
| Vitamin A<br>Vitamin C<br>Calcium<br>Iron   | 38%<br>5%<br>6%<br>4%                  |  |  |  |

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.