

Habanero Compound Butter II

Shorecook
AllRecipes.com

Servings: 8

Yield: 1 cup

*1 stick unsalted butter
1 cup habanero pepper
1 tablespoon cilantro
1 clove roasted garlic
pinch salt*

Preparation Time: 10 minutes

In a bowl, mix the butter, habanero pepper, cilantro, garlic and salt with an electric mixer until creamy and smooth.

Place a large piece of plastic wrap on your work surface. Scoop the butter mixture out into the center of the plastic wrap. Fold the bottom edge over the mixture and roll into a log, twisting the ends to seal.

Chill until firm to the touch, about two hours in the refrigerator or one hour in the freezer.

Slice into coins to serve.

If you use salted butter, you may not need to add salt.

You can toast garlic on the stove while letting your butter soften. Just cook over medium heat, turning often to keep from burning, until it's soft and lightly browned.

Per Serving (excluding unknown items): 102 Calories; 12g Fat (98.9% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 2mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 1/2 Fat.