

# Jalapeno Honey Butter

*Sandra Olmsted*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

*1 stick butter, softened  
2 jalapeno peppers, seeded  
and sliced  
1/4 cup honey*

Push the jalapeno pepper slices into the softened butter. Cover and leave at room temperature for four to six hours.

Remove the jalapeno slices (reserve for another dish).

Mix the honey into the butter.

(Great for canapes.)

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Per Serving (excluding unknown items): 1079 Calories; 92g Fat (73.9% calories from fat); 2g Protein; 72g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 940mg Sodium. Exchanges: 1/2 Vegetable; 18 1/2 Fat; 4 1/2 Other Carbohydrates.