

Mexican Chili Butter

Bergy
AllRecipes.com

Yield: 1 cup

*dried ancho chilies, toasted
seeded and chopped in
small pieces
1 cup boiling water
1/2 cup butter, room
temperature
2 cloves garlic, minced
1/4 teaspoon dried oregano*

In a small bowl, place the ancho chilies. Pour the boiling water over the top (if using fresh jalapenos, omit this step). Drain the chilies. Place the chilies in a blender with 1-1/2 teaspoon of the soaking water. Process until very smooth. Cool completely.

In a bowl, beat the butter until fluffy. Beat in the garlic and oregano. Gradually beat in the chilies to blend thoroughly.

On a sheet of plastic wrap, form the butter into a roll. Wrap tightly in the wrap.

Chill until firm.

Cut into coins to serve.

*Two fresh jalapeno peppers,
seeded and chopped, may
be used in place of the
ancho chilies but they are
not as good.*

Per Serving (excluding unknown items): 823 Calories; 92g Fat (98.3% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 248mg Cholesterol; 945mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 18 1/2 Fat.