

Orange Butter

Winn-Dixie Flavor Magazine

*2 sticks unsalted butter, softened
1 teaspoon orange zest
3 cloves garlic, minced
2 teaspoons thyme, chopped
1 teaspoon rosemary, chopped
2 teaspoons salt
1 teaspoon pepper*

In a small saucepan over medium heat, combine all of the ingredients. Cook until the butter is melted and fragrant, about 5 minutes.

Refrigerate until use.

Per Serving (excluding unknown items): 1658 Calories; 184g Fat (97.5% calories from fat); 3g Protein; 8g Carbohydrate; 2g Dietary Fiber; 496mg Cholesterol; 4293mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Vegetable; 0 Fruit; 37 Fat.