

Shallot-Jalapeno-Tomato Butter

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*8 tablespoons (4 ounces)
unsalted butter, softened
3 tablespoons sun-dried
tomato (not packed in oil),
finely chopped
2 tablespoons jalapeno
pepper, finely chopped
2 tablespoons shallot, finely
chopped
1 tablespoon fresh flat-leaf
parsley, finely chopped
2 teaspoons lemon zest,
finely grated
1 teaspoon smoked salt
1 teaspoon fresh thyme
leaves, chopped*

In a small bowl, using a silicone spatula, stir together the butter, tomato, jalapeno, shallot, parsley, zest, smoked salt and thyme until well combined.

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.

Per Serving (excluding unknown items): 6527 Calories; 736g Fat (99.2% calories from fat); 9g Protein; 6g Carbohydrate; 1g Dietary Fiber; 1986mg Cholesterol; 105mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 0 Fruit; 147 Fat.