

## **Smoked Paprika Butter**

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*For longer storage of the butter, wrap the butter tightly in plastic wrap, then wrap in aluminum foil. Store in the refrigerator for up to one week or in the freezer for up to one month.*

**1/3 cup butter, softened**

**1 teaspoon lime juice**

**1/2 teaspoon smoked paprika**

**1/4 teaspoon ground cumin**

**1/4 teaspoon sea salt**

In a small bowl, stir together the butter, lime juice, paprika, cumin and salt.

Transfer the butter mixture to a piece of plastic wrap or parchment paper. Shape into a log by rolling the plastic wrap around the butter and rolling the wrapped butter back and forth between your hands. Twist the ends of the wrap tightly.

Chill in the refrigerator at least 1 hour or freeze butter until ready to use.

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Per Serving (excluding unknown items): 540 Calories; 61g Fat (98.9% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 164mg Cholesterol; 1089mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 12 Fat.