



# Southwestern Butter

**YIELD: 28 servings**



## INGREDIENTS

## MEASUREMENTS

|  |          |
|--|----------|
| Unsalted butter, room temperature      | 8 oz     |
| SupHerb Farms Fresh Frozen Jalapeno    | 9.2 g    |
| SupHerb Farms Fresh Frozen Salsa Blend | 1.7 oz   |
| Red chili powder                       | 10 g     |
| Lime juice                             | 19.4 g   |
| Salt and pepper                        | To taste |

## PREPARATION

1. Cream butter in food processor.
2. Add the SupHerb Farms Fresh Frozen Jalapeno, Salsa Blend, the chili powder, lime juice, salt and pepper and blend well.
3. Place butter on parchment paper and roll the mixture out on a jelly roll pan.
4. Chill 45 minutes.
5. Cut into 28 pieces.

## TO SERVE

Serve on top of grilled meat, fish and poultry.

## CHEF'S NOTES

Keep frozen for later use.