



Southwestern Butter

YIELD: 28 servings



INGREDIENTS

MEASUREMENTS

Unsalted butter, room temperature	1 cup
SupHerb Farms Fresh Frozen Jalapeno	4 Tbsp
SupHerb Farms Fresh Frozen Salsa Blend	1/2 cup
Red chili powder	2 Tbsp
Lime juice	2 Tbsp
Salt and pepper	To taste

PREPARATION

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

TO SERVE

Serve on top of grilled meat, fish and poultry.