



Recipes

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Smoky Chipotle Butter

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

2 Tbsp. Oil

1/4 cup chopped Garlic

1/2 cup chopped Shallot

12 oz. Butter , unsalted , room temperature

4 each Canned Chipotle Chiles in adobo sauce

2 each Limes , juiced

Directions:

1. Heat oil in sauté pan over medium-high heat, add garlic and shallot and sauté until translucent. Transfer mixture to in a food processor, add butter, chipotle chiles and lime juice and pulse until well combined; reserve refrigerated.