

## Buttering You Up



Directions are the same for all flavors below:

- 1) Put all of the ingredients in a food processor and process until smooth.
- 2) Scrape the butter mixture onto a piece of plastic wrap and form it into a log, using the plastic wrap to help shape the butter.
- 3) Roll the butter log up with the plastic wrap, seal the ends and place into the refrigerator until firm.

### Sugar and Spice

Ingredients:

- 1 stick of salted butter, softened
- 2 tablespoons brown sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- 1 teaspoon ground cloves

To serve, spread on toasted bread or roasted sweet potatoes, stir into oatmeal, or sauté with sliced apples or pears.

### Smoked Honey Chipotle

Ingredients:

- 1 stick of salted butter, softened
- 2 tablespoons canned chipotle chile peppers in adobo sauce
- 2 tablespoons honey
- 1 tablespoon shallot, finely minced
- 1 teaspoon smoked ground chipotle pepper
- 1 clove garlic, finely minced

To serve, spread on baked potatoes, brush over grilled shrimp or chicken.

### Shallot and Chive

Ingredients:

- 1 stick of salted butter, softened
- 2 tablespoons shallot, finely minced
- 2 tablespoons fresh chives, finely minced
- 1 clove garlic, finely minced

To serve, melt into freshly baked bread, stir into cooked pasta, or brush over grilled chicken.