

# A Variety of Flavored Butters



Easy to make, keeps well and you can make to your family's tastes

Makes 24 servings

## **Honey Cinnamon Butter:**

1c butter, softened  
2T honey  
1/4t cinnamon

## **Herbed Butter:**

1c butter, softened  
1T curly parsley, finely chopped  
1 garlic clove, finely minced  
1T shallot, finely minced  
1T rosemary, fresh, chopped

## **Garlic~Jalapeno Butter\*:**

1c butter, softened  
2 garlic cloves, minced  
1 jalapeno, finely minced

Soften butter to room temperature. Finely mince any ingredients and whisk thoroughly until all ingredients are incorporated. Spread into butter molds or place in bowl with tight seal. Refrigerate until needed.

\*For a milder flavor, roast the garlic and the jalapeno before adding to the butter.

## **Prepare Ahead Tip**

Keeps well, refrigerated, for 2 weeks.

**Debbie Spangler ~ Certified Personal Chef**

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