

RECIPES

FIG BUTTER

- 1/4 cup fig preserves
- 4 oz. butter (softened)

CRANBERRY BUTTER

- 1/3 cup fresh cranberries
- 4 oz. butter (softened)
- 1/4 cup maple syrup
- 1 Tbsp orange zest

GARLIC HERB BUTTER

- 2 cloves garlic
- 2 Tbsp fresh parsley
- 2 Tbsp fresh chives
- 1 Tbsp fresh lemon juice
- 4 oz. butter (softened)

ROASTED RED PEPPER BUTTER

- 1/4 cup chopped roasted red peppers (drain off liquid)
- 2 green onions (chopped)
- 1/8 tsp salt
- 4 oz. butter (softened)

INSTRUCTIONS

1. For all butters, combine ingredients in food processor and pulse.
2. Place onto a piece of wax paper and form into a log.
3. Wrap in wax paper and twist ends shut.
4. Refrigerate.