

Compound Butter - Chipotle Lime

Total Yield: 1 each

Components

Butter - Salted	Softened	1 lb
Lime - Florida - Fresh		3 each
Chipotle Meco En Adobe (sub-recipe)		2 floz
Cilantro	Stems Removed, Finely Chopped	4 tbsp
Salt - Kosher		1 tbsp
Spice - Cracked Black Pepper		1 tbsp
Cumin - Ground		1 tbsp

Instructions

1. Place the butter in a bowl and beat with a spoon until soft.
2. Zest the limes with a microplane, roll and squeeze the juice and reserve
3. Puree the chili en adobo if necessary or using whole chilis.
4. Fold the lime zest, chipotle, cilantro, 1 tbsp of the lime juice, salt, cumin and black pepper into the butter until well combined.
5. Place a sheet of plastic wrap on a clean counter and portion half of the butter into a long log and roll into the plastic wrap and secure tightly. Repeat for the remaining butter.
6. Label and freeze

Notes

This butter can be keep in the freezer and used as necessary. It can also be stored in bulk and used as a finishing butter on steaks and vegetables.