

Citrus Pepper Herb Butter

Also Known As

Course	Yield	Type of Food	Main Ingredient
Preparation	4 ounces		

Comments

This is a very tasty herbed butter that is especially good on corn on the cob.

Prep Time 10 minutes Cooking Time Ethnic Origin American

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Measure	Ingredient	Pre-Heat? <input type="checkbox"/> Yes	Temperature	Measure	Ingredient	Grease Pan? <input type="checkbox"/> Yes
1 tsp.	lemon juice powder					
1 tsp.	lime juice powder					
1 tsp.	pink peppercorns, ground fine					
4 oz.	butter, softened (.5 stick)					

Instructions

Let the butter come to room temperature. Then beat the butter and powders together much the same as if you were creaming butter for baking. Once your ingredients are thoroughly mixed, it can then be placed into molds or made into balls using a melon baller. You may also form it back into sticks or slabs. For the best flavor it should be stored in air tight plastic wrap in the refrigerator. Give it at least three hours to set and become its most flavorful. Wrapped air tight, it should last for about a month in the refrigerator or you may also freeze it for about three months.

Serve on any corn dish but especially on corn on the cob.