CHILI BUTTER

INGREDIENTS

3 oz. butter, at room temperature

1/2 tsp sea salt

1/4 tsp pepper

1/2 re chili pepper, deseeded and chopped

1 tsp chili powder

1/4 tsp cumin

1 tsp lime juice

PROCEDURE

Mix all the ingredients together with a fork. This is easiest to do when the butter is soft at room temperature.

Set aside and let the flavors develop for 15-30 minutes.