

Barbecue Butter

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*6 tablespoons unsalted
butter, softened
1 small clove garlic
1/4 cup barbecue sauce
1 tablespoon ancho chile
powder
Kosher salt (to taste)*

In a food processor, combine the butter, garlic, barbecue sauce and chile powder. Season with salt. Puree until smooth.

On a sheet of plastic wrap, form the butter into a roll. Wrap tightly in the wrap.

Chill until firm.

Cut into coins to serve.

Per Serving (excluding unknown items): 661 Calories; 70g Fat (93.4% calories from fat); 2g Protein; 9g Carbohydrate; 1g Dietary Fiber; 186mg Cholesterol; 519mg Sodium. Exchanges: 0 Vegetable; 14 Fat; 1/2 Other Carbohydrates.