

Cherry-Chambord Butter

Shirley Corriher - Tribune Media Services

Palm Beach Post

This is also excellent with orange marmalade instead of cherry preserves and Grand Marnier instead of Chambord.

8 tablespoons (1 stick) butter, softened at room temperature for about 20 minutes

1 package (8 oz) cream cheese, slightly softened

1/3 cup confectioners' sugar

2 tablespoons Chambord or other raspberry liqueur

1/3 cup good cherry preserves

Beat the butter, cream cheese and confectioners' sugar by hand or with a hand mixer to blend well.

Stir in the Chambord, then the preserves.

Chill well before serving.

Keeps well when refrigerated for several weeks in a closed container.

Yield: 1 1/2 cups

Per Serving (excluding unknown items): 7314 Calories; 817g Fat (98.3% calories from fat); 25g Protein; 7g Carbohydrate; 0g Dietary Fiber; 2241mg Cholesterol; 8179mg Sodium. Exchanges: 2 1/2 Lean Meat; 162 Fat.