

Ginger-Scallion Butter

Food Network Magazine - June 2020

*6 tablespoons butter,
softened
3 small scallions, sliced
1/2 teaspoon toasted
sesame oil
1/2 teaspoon Kosher salt
pinch red pepper flakes*

In a mini food processor, pulse the butter, scallions, ginger, sesame oil, salt and red pepper flakes.

Remove the mixture. Tightly roll into a cylinder enclosed in plastic wrap.

Refrigerate overnight.

Slice into coins to serve.

Per Serving (excluding unknown items): 624 Calories; 69g Fat (97.0% calories from fat); 2g Protein; 3g Carbohydrate; 1g Dietary Fiber; 186mg Cholesterol; 1650mg Sodium. Exchanges: 1/2 Vegetable; 14 Fat.