

# Jans Homemade Sriracha Butter II

Shorecook  
AllRecipes.com

**Servings: 12**

*1 cup unsalted butter  
2 tablespoons sriracha  
sauce with garlic  
1 tablespoon honey,  
strained or extracted  
5 cloves garlic  
1/4 teaspoon salt  
pinch black pepper*

**Preparation Time: 10 minutes**

In a bowl, stir the butter, sriracha sauce, honey, garlic, salt and pepper with a rubber spatula until smeared and blended together.

Place a large piece of plastic wrap on your work surface. Scoop the butter mixture out into the center of the plastic wrap. Fold the bottom edge over the mixture and roll into a log, twisting the ends to seal.

Chill until firm to the touch, about two hours in the refrigerator or one hour in the freezer.

Slice into coins to serve.

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Per Serving (excluding unknown items): 143 Calories; 15g Fat (94.2% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 41mg Cholesterol; 47mg Sodium. Exchanges: 0 Vegetable; 3 Fat; 0 Other Carbohydrates.