
Key Lime Butter

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1/4 cup cold unsalted butter

zest of one lime

2 tablespoons Key lime juice

1/2 teaspoon chili-lime seasoning

2 tablespoons coconut milk

Cut the butter into small cubes. Zest the lime (1/2 teaspoon).

Place the lime zest in a small saucepan with the lime juice. Cook on medium-low and bring to a simmer.

Add the butter two pieces at a time, whisking constantly until melted and blended.

Remove the pan from the heat and whisk in the two tablespoons of coconut milk and 1/2 teaspoon of chili-lime seasoning.

Condiments, Sauces

Per Serving (excluding unknown items): 476 Calories; 53g Fat (97.7% calories from fat); 1g Protein; 2g Carbohydrate; 1g Dietary Fiber; 124mg Cholesterol; 11mg Sodium. Exchanges: 0 Fruit; 10 1/2 Fat.