
Mango and Sweet Pepper Butter

*The Vroom Family (owners) - The Flying Bridge Restaurant - Osprey, FL
Sarasota's Chef Du Jour - 1992*

8 ounces sweet butter
6 ounces mango
2 ounces sweet pepper
2 ounces yellow pepper
1 ounce chopped scallion tops
1 teaspoon white pepper

In a bowl, whip the sweet butter.

Fold in the mango, sweet pepper, yellow pepper, scallion tops and white pepper.

Place the butter on plastic wrap. Roll into a log. Twist the ends to seal.

Chill.

Yield: 12 ounces

Condiments, Sauces

Per Serving (excluding unknown items): 108 Calories; 1g Fat (4.0% calories from fat); 2g Protein; 28g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 1 1/2 Fruit; 0 Fat.