

## **Pistachio-Honey Butter**

Tracey Seaman

Every Day with Rachael Ray Magazine - May 2012

**Preparation Time: 5 minutes**

**Cook time: 10 minutes**

**1 1/2 cups (5 oz) raw unsalted pistachios**

**2 teaspoons honey**

**1/4 teaspoon salt**

**2 tablespoons (or more) extra-virgin olive oil**

Preheat the oven to 350 degrees.

Spread the pistachios on a baking sheet. Toast for 8 minutes. Let cool.

Transfer the nuts to a mini food processor and process until finely chopped.

Blend in the honey and salt, then blend in the olive oil until smooth.

Yield: 1/2 cup

---

Per Serving (excluding unknown items): 3862 Calories; 432g Fat (98.8% calories from fat); trace Protein; 12g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 534mg Sodium. Exchanges: 86 1/2 Fat; 1 Other Carbohydrates.