

Roasted Red Pepper Butter

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Yield: 1 cup

1/2 cup jarred roasted red peppers
1 tablespoon fresh thyme
3/4 teaspoon smoked paprika
2 sticks unsalted butter, softened
salt
pepper

In a food processor, pulse the red peppers, thyme and paprika until almost smooth.

Add the butter. Pulse until combined.

Season with salt and pepper.

Refrigerate for up to one week.

Per Serving (excluding unknown items): 1629 Calories; 184g Fat (99.3% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 496mg Cholesterol; 25mg Sodium. Exchanges: 0 Grain(Starch); 37 Fat.