
Shichimi Butter (Japanese)

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4 sticks butter, softened

1 1/4 teaspoons shichini togarashi spice

1/4 teaspoon nori powder

1 tablespoon sea salt or Kosher salt

zest from three oranges or tangerines

zest from three lemons

zest from four limes

1 teaspoon Korean chile flakes

2 1/2 teaspoons yuzu oil

1/4 teaspoon smoked paprika

Place all of the ingredients into the bowl of a mixer.

Beat until smooth.

Condiments, Sauces

Per Serving (excluding unknown items): 3252 Calories; 368g Fat (99.5% calories from fat); 4g Protein; trace Carbohydrate; 0g Dietary Fiber; 993mg Cholesterol; 3747mg Sodium. Exchanges: 73 1/2 Fat.