

Smoked Oyster Butter

Sonia Uvezian
The International Appetizer Cookbook (1984)

1 jar (4 ounces) smoked oysters
1/4 cup unsalted butter, room temperature
1/2 teaspoon lemon juice, freshly squeezed and strained
1/4 teaspoon lemon rind, finely grated

Drain the smoked oysters. Dry them in paper towels. Force them through a fine-meshed sieve.

Cream the butter.

Beat in the sieved oysters, lemon juice and lemon rind.

Flavored butters can be shaped into logs, wrapped tightly in aluminum foil, and frozen for up to two weeks. Simply open the frozen package and slice off what you need. They can also be refrigerated for up to twenty-four hours.

Per Serving (excluding unknown items): 407 Calories; 46g Fat (99.2% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 124mg Cholesterol; 6mg Sodium. Exchanges: 0 Fruit; 9 Fat.

Sauces and Condiments

Per Serving Nutritional Analysis

Calories (kcal):	407	Vitamin B6 (mg):	trace
% Calories from Fat:	99.2%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	0.3%	Thiamin B1 (mg):	trace
% Calories from Protein:	0.5%	Riboflavin B2 (mg):	trace
Total Fat (g):	46g	Folacin (mcg):	2mcg
Saturated Fat (g):	29g	Niacin (mg):	trace
Monounsaturated Fat (g):	13g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	0
Cholesterol (mg):	124mg	% Refused:	0.00%
Carbohydrate (g):	trace	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	6mg	Vegetable:	0
Potassium (mg):	19mg	Fruit:	0
Calcium (mg):	14mg	Non-Fat Milk:	0

Iron (mg): trace
 Zinc (mg): trace
 Vitamin C (mg): 2mg
 Vitamin A (i.u.): 1735IU
 Vitamin A (r.e.): 427 1/2RE

Fat: 9
 Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 407 Calories from Fat: 404

% Daily Values*

Total Fat	46g	71%
Saturated Fat	29g	143%
Cholesterol	124mg	41%
Sodium	6mg	0%
Total Carbohydrates	trace	0%
Dietary Fiber	trace	0%
Protein	trace	

Vitamin A	35%
Vitamin C	3%
Calcium	1%
Iron	1%

* Percent Daily Values are based on a 2000 calorie diet.