

# Ancho Chile Butter Rub

Amount	Measure	Ingredient - Preparation Method
4		dried ancho pepper
1	pound	unsalted butter - room temp
1	tablespoon	brown sugar
1/2	teaspoon	finely ground allspice
1 1/2	tablespoons	orange zest
1	teaspoon	red chile powder
1/2	teaspoon	salt

Break chiles into small pieces and rehydrate. Drain, reserving some of the liquid. Puree in blender, using some of the liquid. It should be thick. Strain and let cool.

Thouroughly combine puree, butter, allspice, orange zest, chile powder and salt.

Yield: "2 1/2 cups"