

Southwestern Herb and Spice Butter

Amount	Measure	Ingredient - Preparation Method
8	tablespoons	unsalted butter - softened
3	tablespoons	cilantro - minced
1	clove	garlic - crushed in press
1	teaspoon	chimayo powder
1	teaspoon	lime zest - minced
1/2	teaspoon	cumin - ground and toasted
1/4	teaspoon	dried oregano - crumbled
1/4	teaspoon	salt
1/4	teaspoon	freshly ground black pepper
1	pinch	cinnamon

In a medium bowl, cream the butter until light. Add the cilantro, garlic, chile powder, lime zest, cumin, oregano, salt, pepper, and cinnamon and mix well.

Can be refrigerated for 3 days or frozen for 1 month.

Yield: "2/3 cup"