

Piri Piri Butter
Makes about 1 cup

Ingredients

2 sticks salted butter
1 red bell pepper, finely chopped
3 bird's eye chilies, sliced
1 clove garlic, minced
Zest of one lime
1/2 tsp. cumin

Directions

Put the butter, red bell pepper, chilies, garlic, zest and cumin in a food processor and process until combined. Drain any liquid that may form and use right away. To serve later place the mixture into ramekins, or roll into a log with plastic wrap and chill until needed. For long term storage place plastic wrap roll of butter in a freezer bag removing as much air as possible and store in the freezer.

More including photos at:

<http://soupspiceeverythingnice.blogspot.com/2015/06/piri-piri-butter.html>

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