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Recipe: ORANGE CITRUS BUTTER

Servings: 32

Serv. Size: 1 Tablespoon

Prep. Time: 0:15

Portion		Ingredient
*****		*****
1	Pound(s)	Butter, unsalted
.5	Cup	Orange Juice concentrate
2	Tablespoon	Lime zest
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2	Tablespoon	Orange zest
2	Tablespoon	Parsley, fresh chopped
		Salt/Pepper

PREPARATION STEPS-

1. Soften butter at room temperature. Place in mixing bowl.
2. Using a zester, peel zest away from the skin of the citrus.
3. Work zest and concentrate into the butter. Add the parsley.
4. Season to taste. Use on your favorite fish preparation or freeze in portion cups for later use.
5. Optional: place butter on a 12 x 18 inch piece of parchment paper or waxed paper. Roll over the paper, hold the bottom edge in place and pull back the top with a straight edge, forming the butter into a tube or roll. Allow to harden then slice into 1 tablespoon size discs for use.