Avocado Compound Butter

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Ingredients

6 ounces ripe avocado meat, about 2 small specimens
1 tablespoon lemon juice, freshly squeezed
4 tablespoons unsalted butter, at room temperature
1 clove garlic, minced
1 tablespoon fresh cilantro, chopped
2 teaspoons cumin, freshly toasted and ground
Kosher salt to taste
Freshly ground black pepper to taste

Directions

Peel and pit the avocados. Situate all ingredients in the bowl of a food processor and process until well combined.

Spoon the mixture onto a sheet of parchment paper and shape into a log.

Refrigerate for 3 to 4 hours. Slice and serve with grilled fish, chicken or corn on the cob.

Store for up to three days in the refrigerator or a week in the freezer.