

# Chipotle Lime Butter

written by The Recipe Exchange | January 28, 2016

## **Ingredients**

1/2 cup real salted butter – softened  
1/4 med. lime – juice of  
2 Tbsp. minced onion OR garlic OR shallots  
1 Tbsp. canned minced chipotles in adobo sauce – drained

## **Directions**

With an electric mixer, beat together all ingredients until mixed well.

Spread mixture down the middle of a piece of waxed paper and form into a roll about 1 1/2" thick; refrigerate or freeze until solid; cut into 1/2" slices for use.