

Garlic Chipotle Butter

<http://unihomemaker.com/2013/08/02/garlic-chipotle-butter/>

Ingredients:

- 1/2 cup of dark muscovado sugar
- 1/2 cup of bourbon
- 2 sticks of unsalted butter, softened
- 3/4 cup (1 bulb) of garlic, finely chopped
- 1 (7 ounce) can of chipotle peppers in adobo sauce, chopped and do not use the sauce - butter will be too wet (feel free to remove the ribs and seeds to suit your palate)

Preparation:

In a medium bowl, mix together sugar and bourbon. Be sure to dissolve the sugar and set aside.

Using a stand or electric mixer (or mix by hand) combine butter and the bourbon/sugar mixture. Then add garlic and chipotle peppers. Mix until well blended. It's OK if there are chunks remaining. Store it in an air tight container and refrigerate for about two hours or until firm. This can be made up to one week in advance. Keep refrigerated.