

Loaded Potato Butter



Ingredients

- 2 sticks unsalted butter softened to room temperature
- 4 strips bacon, drained of fat cooked crisp and chopped up
- 1 cup shredded sharp cheese
- 2 tbsp. minced chives, fresh preferred
- 1 tsp. kosher salt, or to taste
- ½ tsp. ground black pepper, or to taste

Procedure

1. Place softened butter in a bowl. Add all ingredients and mix well with a rubber spatula.
2. Chill the butter slightly before using.
3. Store in a tightly sealed container for a few days. For longer storage, dollop into a sheet of parchment paper, and roll like a piece of candy. Store in freezer to keep fresh for up to 3 months.

Best served over steamy hot potatoes or pasta!

-Yields about 14 oz.

©2016 Chef Jennifer M. Denlinger www.FloridaChef.net