

## Florida Avocado Butter



### Ingredients

4 oz. (1 stick) unsalted butter, soften  
½ ea. Florida Avocado, no peel  
1 tsp. kosher salt  
1/8 tsp. granulated garlic  
large pinch ground black pepper  
½ tsp. ground cumin.  
Juice from ½ lemon or lime

### Procedure

1. Combine all ingredients in the bowl of a food processor. Puree until smooth, scrapping down the sides of the bowl numerous times. Ensure there are no lumps of avocado.
2. Wrap in plastic wrap or parchment paper like a piece of taffy.
3. Let rest for at least 30 minutes before serving. Store long term in an airtight container in the freezer.
4. Melt on steaks, or spread on toast.

Yields about ½ # butter

