



Bacon-Onion-Chipotle Compound Butter

INGREDIENTS

½ cup Hy-Vee salted butter, softened
5 slices Hy-Vee sweet smoked bacon, crisp-cooked and finely crumbled
2 tbsp white onion, finely chopped and sautéed in 1 Tbsp. bacon drippings
1 canned chipotle pepper, finely chopped

PREPARATION

- 1** Beat butter in small bowl with electric mixer or fork for 30 seconds.
- 2** Beat or stir in bacon crumbles, sautéed onion, and chopped chipotle pepper. If necessary, refrigerate for 15 to 30 minutes or until firm enough to shape into a log.
- 3** Shape butter mixture into a 4½-to 5-inch-long log using plastic wrap or parchment paper. Wrap tightly and refrigerate for 30 minutes or until firm.