

CRANBERRY HONEY BUTTER

MAKES 4 SMALL JARS

INGREDIENTS;

1 CUP BUTTER

1 /3 CUP FINELY CHOPPED DRIED CRANBERRIES

1/4 CUP HONEY

2 TSP. GRATED ORANGE PEEL

1 /8 TSP. KOSHER SALT

IN A SMALL BOWL, BEAT INGREDIENTS UNTIL BLENDED. STORE IN AIRTIGHT CONTAINER IN FRIDGE FOR UP TO 2 WEEKS. FREEZE UP TO 3 MONTHS.

RECIPE SHARED BY DAWNA BRISSON