

FENNEL BUTTER

SOURCE: FOOD & WINE 11/01 (Seattle Chef Tom Douglas)

PREP/COOKING TIME: 10 minutes

INGREDIENTS:

1 1/2 (6 oz) unsalted butter, at room temperature
2 TBS fennel fronds, chopped
2 TBS fresh orange juice
2 tsp finely grated orange zest
1 tsp honey
Salt & freshly ground pepper

DIRECTIONS:

Combine all ingredients in food processor - blend till smooth. Scrape the butter into a bowl & serve.

If made ahead: refrigerate for up to 3 days or freeze for up to 2 weeks.