



## RED PEPPER BUTTER

**Delicious in a homemade vegetable mash  
or spread on a good ham sandwich.**

- 1 cup butter at room temperature
- 2 tsp Kampot red pepper grains
- 10 fresh basil leaves
- 2 tsp fleur de sel

1. In a mortar, coarsely crush the pepper grains with the pestle.
2. Finely chop the basil.
3. Mix with the butter and the fleur de sel.
4. Transfer to a butter dish and cool 2 hours in the refrigerator before serving.