

# GOURMET FISHING

Season IV- Episode 15



INFO-SHORTS



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## Abacos Bar & Grill's Chili-Lime Compound Butter



Host, Chef & Guide, David Murray





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Chili-Lime Compound Butter





# Grocery List

## Chili-Lime Compound Butter

- |                 |                      |
|-----------------|----------------------|
| Unsalted Butter | Serrano chili Pepper |
| Shallot         | Salt                 |
| Lime Zest       | Cayenne Pepper       |
| Lime Juice      |                      |



Chili-Lime Compound Butter Ingredients

# Chili-Lime Compound Butter

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1/4 Cup  
Ingredients

- ½ stick (¼ cup) unsalted butter, (soft, room temperature)
- 1 Tbs finely minced Shallot
- 1 tsp finely grated fresh Lime Zest, 1 lime
- 2-3 tsp fresh Lime Juice
- 1 tsp + minced fresh Serrano chili Pepper (preferably red), including seeds
- ½ teaspoon salt
- pinch Cayenne Pepper

Combine all together and using a rubber spatula, thoroughly mix into a smooth paste. Take a piece of plastic wrap and place the mixed butter in the middle. Pull one end of the wrap over the top and then roll the butter in the plastic wrap and twist the ends together to form a tube. Place in the refrigerator cool until firm.

This can be made a few days ahead of use.



# Gourmet Fishing



We catch fish, and then, We cook our catch...

Chili-



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