

## Cilantro Lime Compound Butter

This butter is silky smooth, bright, and herbaceous. Keeping it on hand comes in handy when you need a burst of flavor, especially in dreary and cold months. You can dream of hot beaches while you enjoy your toast!

1 bunch of cilantro  
1 cup Unsalted butter  
2 Tbsp Persian Lime Infused Olive Oil  
1 Tbsp lime zest  
½ tsp flaky sea salt

Finely chop the cilantro and place it in a medium-sized mixing bowl. Add the butter, olive oil, and lime zest. Using electric beaters, blend to form a light and fluffy mixture. The butter will almost be white.

Remove the beaters. Then, using a spatula, fold in the flaky sea salt, reserving a few flakes for garnish.

Scoop the butter into mason jars, seal, and refrigerate. Use within 2 weeks.