

Tupperware®

Serves: 8 • Serving size: about 1 tbsp.



PREP: 5 minutes

Orange-Fig BUTTER

3 dried figs
½ tsp. fresh rosemary
1 stick salted butter, softened
2 tbsp. orange marmalade

1. In the base of the Chop 'N Prep™ Chef, combine figs and rosemary. Cover and pull cord until well minced.
2. In the base of the Power Chef® System fitted with the blade attachment, combine fig mixture and butter. Cover and pull cord until well combined.
3. Remove blade. Swirl in orange marmalade. Transfer butter to liquid-tight container. Refrigerate, covered, up to 7 days.

Nutritional Information (per serving):

Calories: 130 Total Fat: 12g Saturated Fat: 7g Cholesterol: 30mg
Carbohydrate: 7g Sugar: 3g Fiber: 1g Protein: 0g Sodium: 105mg
Vitamin A: 8% Vitamin C: 10% Calcium: 4% Iron: 2%

Porcini BUTTER

2 garlic cloves, peeled
1 tbsp. shallots
8 dried porcini mushrooms*
1 stick salted butter, softened

1. In the base of the Chop 'N Prep™ Chef, combine garlic, shallots and porcini mushrooms. Cover and pull cord until well minced.
2. In the base of the Power Chef® System fitted with the blade attachment, combine porcini mixture and butter. Cover and pull cord until well combined.
3. Transfer butter to a liquid-tight container. Refrigerate, covered, up to 7 days.

**Do not substitute fresh mushrooms.*

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