

Cranberry Butter with Biscuits©

Butter–Ingredients:

1/4 cup rum (light or dark)
3/4 cup Craisins™
8 oz. Kerry Gold™ butter, room temperature
3 Tbsp. raspberry jam, heaped
1/2–1 tsp. lemon juice

Method:

Heat the rum and Craisins™ until the alcohol comes to a boil. Set aside until cool. When cool, add mixture to butter, jam and lemon juice and blend together with the Magic Wand using the knife blade (it will have cranberry pieces in it). Use a spatula and mold onto a serving plate.

Biscuits–Ingredients:

1–26.4 oz. pkg. White Lily™ Frozen Biscuits (I like the buttermilk biscuits!)
3–4 oz. Kerry Gold™ butter, melted

Method:

Preheat convention oven to 400°, convection oven to 375°.

Slightly defrost biscuits and cut into quarters. Dip into butter and put on a cookie sheet sprayed with Pam™. Bake 12–15 minutes.

Hint: Use a pinch of salt if using sweet butter.

Hint: Cranberry butter can be made up to one week in advance. Keep in refrigerator. Butter freezes well.

