

## JALAPEÑO-PECAN MUSTARD BUTTER

### Ingredients

- 1 cup softened butter
- 1/3 cup finely chopped toasted pecans
- 2 tbsp. minced red onion
- 3 tbsp creole mustard
- 1 jalapeno pepper
- 1 clove garlic

### Instructions

1. Stir together butter, finely chopped toasted pecans, minced red onion, Creole mustard, jalapeño pepper, seeded and minced, and 1 garlic clove, pressed, in a small bowl.
2. Spread on hot biscuits filled with ham or on a grilled flank steak sandwich, toss with oven-roasted new potatoes, or stir into hot cooked stone-ground grits. Store, covered, in refrigerator up to 1 week.

