



# Cajun Garlic Butter

*Yields ½ Cup*

## *Ingredients:*

*½ Cup (1 Stick) Softened Butter (We use salted)*

*2 tsp Sprinkle Me Jazzy Cajun Seasoning*

*4-6 Cloves, Fresh Minced Garlic (We like it Garlicky)*

## *Directions:*

*Blend all ingredients well.*

*Great as a garlic bread spread, melted dipping sauce for shellfish, or as a compound butter for chicken and steak.*