



Whipped Tomato Butter

Recipe adapted from Red Gold Tomatoes. For more about Red Gold, visit redgoldtomatoes.com.

Ingredients

2 sticks unsalted butter
1 14.5 ounce can Red Gold® Petite Diced Tomatoes, rinsed and drained well
1 teaspoon garlic powder
½ teaspoon lemon juice
1 teaspoon lemon zest
½ teaspoon sugar
1 teaspoon sea salt
4 ears grilled fresh corn

Instructions

Combine ingredients in a food processor. Process ingredients with a pulsing motion until well blended with pieces of tomato still visible. Place in air tight container and store in refrigerator. Remove 10 minutes before serving.

Grill corn as normal and cover the corn with the whipped butter for a great new flavor.

You can also use as a spread on warm bread or your favorite pasta, meat or fish.

Add 2 tablespoons of Sriracha sauce to your whipped butter for a spicy flavor.

Alternative: Combine 2 sticks of unsalted butter with 1 (14.5 ounce) can Red Gold® Diced Tomatoes Chili Ready or Lime Juice and Cilantro Tomatoes blend in a food processor. Then serve chili ready with cornbread and corn or fish with lime juice & cilantro.