**CRANBERRY BUTTER**

INGREDIENTS:

* 1 cup butter, softened
* 1/3 cup finely chopped dried cranberries
* ¼ cup honey
* 2 tsp grated orange zest
* 1/8 tsp kosher salt

DIRECTIONS

* IN A SMALL BOWL, BEAT ALL INGREDIENTS UNTIL BLENDED. STORE IN AN AIRTIGHT CONTAINER IN THE REFRIDGERATOR UP TO 2 WEEKS OR FREEZE UP TO 3 MONTHS.

TEST KITCHEN TIPS:

* Try these variations on dried cranberries with orange zest: dries cherries with lime zest, and dried blueberries with lemon zest.
* If you replace the honey with maple syrup, this pairs perfectly with a stack of fluffy pancakes.

NUTRITION FACTS

1 tbsp: 75 calories, 8g fat (5g saturated fat), 20mg cholesterol, 71mg sodium, 2g carbohydrate (2g sugars, 0 fiber) 0 protein