



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

CARA CARA ORANGE-INFLUSED BUTTER



A wonderful easy butter for vegetables.



00 HR 20 MINS



Serves Array



Featuring

[Diaz Farms](#)
[Lujan Farm](#)

INGREDIENTS

- 1 stick butter
- Zest of one Cara Cara orange

METHOD

Melt the butter on low heat. Wash and dry orange and remove the rind with a peeler or sharp knife. Ideally remove the skin off without any of the white pith, which will give a bitter flavor. However, if some white pith does come off, use a knife to gently scrape the skin until all the pith is removed. Put the rind, in chunks, into butter and heat it gently

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until the orange flavor is imparted. Remove chunks of zest, serve brushed on leeks.