

Devilled Butter

On an unsettled weather spring visit to Cirencester, I found a pub/restaurant with an interesting menu for lunch. What I could not resist was a dish of Lambs Kidneys on Sourdough Toast with Devilled Butter. It was excellent.

I'd already done some research into Devilled Kidneys but this seemed to top the pile so I went in search of a Devilled Butter recipe. Here it is, as yet untried but it will be as soon as I can get some more Lambs Kidneys.

This uses both Cayenne Pepper and Paprika so I may try using Spanish Hot Smoked Paprika as a personal variation.

Planning

serves:	2
prep time:	5 mins
cooking time:	n/a

Ingredients

4 tbs butter
1 tsp mustard
½ tsp curry powder
½ tsp malt vinegar
¼ tsp cayenne pepper
¼ tsp paprika

Method

Mix all the dry ingredients together.

Melt the butter over gentle heat. Stir in the dry ingredients then add the vinegar and mustard.