



Grilled Steaks with Lemon Avocado Butter



Ingredients

- 6 oz. ripe avocado (2 small avocados)
- 1 tbsp. lemon juice
- 2 oz. unsalted butter, softened
- 1 garlic clove, minced
- 1 tbsp. freshly chopped cilantro leaves
- 2 tbsp. ground cumin
- Kosher salt
- freshly ground black pepper

Instructions

Peel and pit the avocados. Place all ingredients into a food processor until well-combined. Refrigerate, covered, for 3-4 hours. Remove, whip with a fork and serve.

Make a Stick of Avocado Butter

Place mixture on a sheet of parchment paper and shape into a log. Place into the refrigerator for 3-4 hours. Remove, slice and serve.