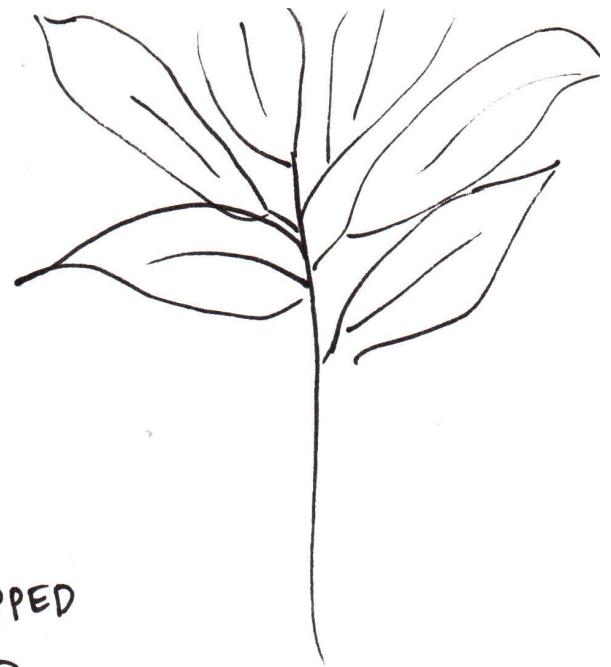


Spiced Butter



- 1 POUND UNSALTED BUTTER
- 1/2 RED ONION, COARSELY CHOPPED
- 1 GARLIC CLOVE, MINCED
- 1 3-INCH PIECE GINGER, PEELED & CHOPPED
- 1 TSP. FENUGREEK SEEDS
- 1 TSP. GROUND CUMIN
- 1 TSP. CARDAMOM SEEDS
- 1 TSP. DRIED OREGANO
- 1/2 TSP. GROUND TURMERIC
- 8 BASIL LEAVES

MELT THE BUTTER IN A MEDIUM SAUCEPAN OVER LOW HEAT, STIRRING FREQUENTLY. AS FOAM RISES TO THE TOP, SKIM AND DISCARD IT. CONTINUE LOOKING, WITHOUT LETTING THE BUTTER BROWN, UNTIL NO MORE FOAM APPEARS. ADD THE ONION, GARLIC, GINGER, FENUGREEK, CUMIN, CARDAMOM, OREGANO, TURMERIC, AND BASIL AND CONTINUE LOOKING FOR 15 MINUTES, STIRRING OCCASIONALLY. REMOVE FROM HEAT AND LET STAND UNTIL THE SPICES SETTLE. STRAIN THROUGH A FINE-MESH SIEVE BEFORE USING.