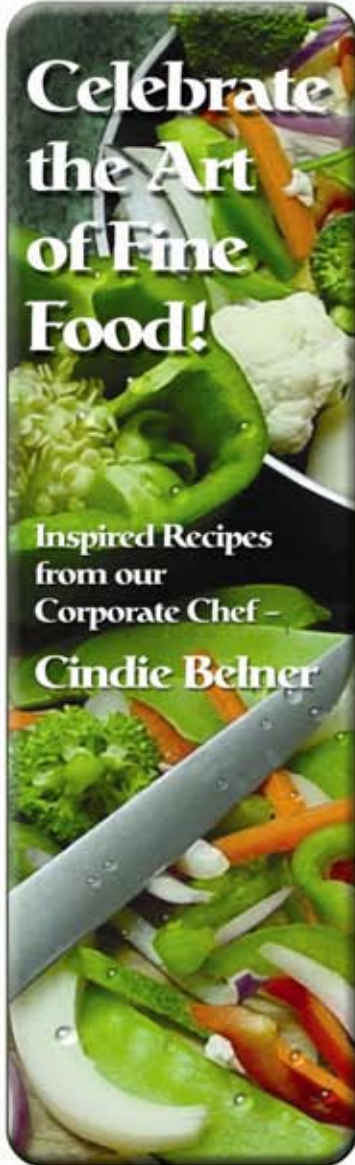


Cindie Belner  
Corporate Chef  
cindie@gofresh-precut.com



## Bruschetta Pesto Butter

### Ingredients:

4 pounds of butter at room temperature

1/5# Bruschetta Salsa #4478392

½ cup Pesto Sauce

1. Whip butter in a mixer, till soft and pliable.
2. Drain all liquid from Bruschetta and add to the butter mixture
3. On a low speed combine both of the ingredients; be sure to scrape the sides of mixing bowl down often.
4. Slowly add the pesto sauce till combined in the butter mixture.
5. Place the Butter in a covered container a keep refrigerated.

This Bruschetta Butter makes a nice addition to any menu when made into balls and served with Artesian Breads or Crackers!



© G.O. Corporation 2008. All Rights Reserved.  
J080462

### **For Questions or Additional Information:**

G.O. Fresh Chef Cindie Belner has cooked up a wealth of menu ideas and recipes to help inspire busy chefs. Contact Cindie for other creations designed to help foodservice operators succeed with customer-pleasing taste sensations. Call 1-800-328-0797, or send an email to [cindie@gofresh-precut.com](mailto:cindie@gofresh-precut.com) and start receiving her fresh, new recipes automatically.

