

EASY HOMEMADE BUTTER

Homemade butter is easy, delicious, and sure to elevate anything it goes on.

INGREDIENTS:

- 1 quart heavy whipping cream
- Ice water

YIELD: 1lb. of butter and 2 cups of buttermilk

TIME: 20-40 minutes

DIRECTIONS:

1. Pour cream into a large bowl (4-5 quarts). Using a hand or stand mixer, blend at medium speed.
2. As you blend, you'll start to see the cream transform. First, it will become fluffy whipped cream, then it will gain stiff peaks. After that, the cream separates into soft clumps of butterfat and liquid. Soon the butter clumps together, and the watery milk pools to the bottom of the bowl. It takes about 10 minutes.
3. Drain the liquid, or buttermilk, into a bowl to set aside for cooking, baking, or even drinking. Turn your mixer back on and blend for a few more minutes to extract more liquid. Pour it out as before. Use a rubber spatula to press the butter against the bowl to squeeze out as much remaining liquid as possible and drain into the buttermilk bowl. Repeat until no more buttermilk remains.
4. Add $\frac{1}{2}$ cup ice water to the butter, then press the butter and water against the side of the bowl. This part of the process, called washing, helps keep the butter from spoiling. Pour off the cloudy liquid and repeat the process two or three more times until the water runs clear. Continue to knead the butter against the side of the bowl until all liquid is pressed out. Discard liquid.
5. Congratulations, you've made butter! Consider salting or seasoning your butter (see reverse) before packaging. When ready to package store directly in an airtight glass or plastic jar or container if planning to use immediately. If planning to store long-term or gift, shape and wrap the butter in parchment paper before placing in an airtight container. Refrigerate the butter up to one week or freeze it up to six months.

**Recipe courtesy of US Dairy*



ADD YOUR OWN FLARE

Adding flavor in the form of herbs and spices, honey, or even lemon zest is a way to elevate homemade butter. Keep several flavors on hand to enhance any snack or meal. Try mixing in the following recipes right before you package homemade butter.

For each recipe, combine ingredients in a small bowl. Use a hand or stand mixer or stir by hand to thoroughly combine seasoning ingredients with butter. Recipes account for 1 pound of butter.



GARLIC AND HERB:

- 1 tbsp. flaky sea salt
- 4 cloves of fresh, minced garlic (or 2 tsp of minced garlic in oil)
- 2 tbsp. fresh, chopped parsley (or 2 tsp of dried parsley)
- 2 tbsp. fresh, chopped chives (or 2 tsp of dried chives)



HOT HONEY:

- 1 tbsp. flaky sea salt
- 2 tbsp. honey
- 2 tsp. red pepper flakes (or more to taste)



LAVENDER AND LEMON:

- 2 tbsp. dried lavender
- 2 tbsp. honey
- 2 tbsp. fresh lemon zest



BACON AND RANCH:

- 4 tbsp. finely chopped bacon bits
- 1 tbsp. flaky sea salt
- 2 tbsp. dried parsley
- 2 tbsp. dried dill
- 2 tbsp. garlic powder
- 1 tbsp. onion powder
- 1 tbsp. dried chives
- 2 tsp. black pepper