MAKE HOMEMADE BUTTER

YOU’LL NEED:
HEAVY CREAM
CLEAN, EMPTY JAR(S)
COLANDER OR CHEESECLOTH
SHALLOW BOWL
SPOON (TEASPOON SIZE)
SALT

DIRECTIONS:

1) Fill the jar with heavy cream, no more than half full.

2) Tightly seal the jar. (Make sure the lid is tight!)

3) Shake the jar (This will take a bit of time, and will go faster if the cream is room temperature.)

4) Keep shaking! (First, the cream will look like whipped cream.)

5) Keep shaking! (Now, the fat in the cream will begin to connect with itself and begin to form a lump.)

6) Stop shaking. (You will now that the butter is ready when you have one nice lump amid a whitish, watery liquid. The liquid is actually buttermilk. Despite its name, buttermilk has less fat than whole milk!)

7) Pour the contents of the jar into a strainer.

8) Move the lump of butter into a shallow bowl.

9) Using the spoon, mash and squeeze the butter lump, releasing more of the buttermilk.

10) Drain the buttermilk and keep squishing the butter lump until most of the extra liquid is gone.

11) Add a little salt, if desired. It brings out the flavor!