

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!