

MASON JAR BUTTER



INGREDIENTS

HEAVY WHIPPING CREAM

SALT

TIME

10-15 MINUTES

KEEPS 2 WEEKS
(REFRIGERATED)

DIRECTIONS

FILL MASON JAR 3/4 FULL WITH HEAVY WHIPPING CREAM.

CLOSE JAR WITH LID AND WRAP IN TEA TOWEL TO PREVENT LEAKS.

SHAKE FOR APPROXIMATELY 10-15 MINUTES UNTIL THE BUTTER IS A CONSISTENT SIZE. THE FAT WILL STICK TOGETHER IN THE FORM OF BUTTER.

SEPARATE THE BUTTERMILK OUT.

ADD 1/2 TEASPOON SALT TO BUTTER FOR EVERY 6 CUPS OF HEAVY WHIPPING CREAM (FOR PRESERVATION).

NOTES

THIS METHOD IS A SPIN ON THE BUTTER CHURN METHOD.

THE BUTTERMILK WAS STRAINED THROUGH HOLES IN THE CHURN LID.

CHILDREN AND WOMEN OFTEN CHURNED BUTTER IN THE VICTORIAN AND EDWARDIAN PERIODS.

