



Homemade Butter

Yield: 2 cups cream yields about 1 cup butter

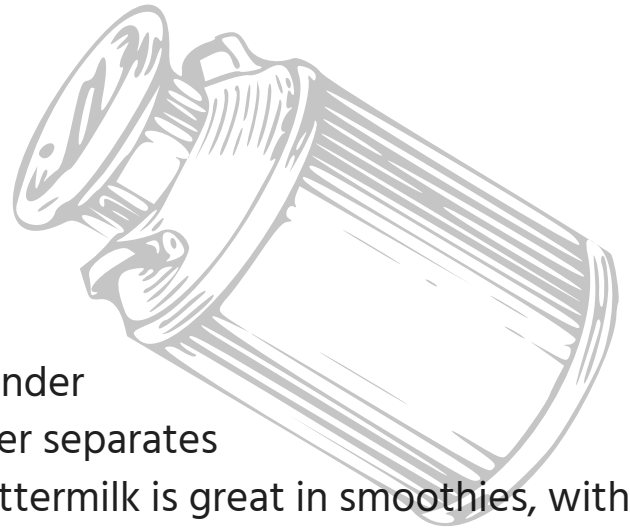
Butter makes everything better, and it's easy to make your own! All you need to do is blend cream in a food processor and run it until it turns into butter. Source the cream from a local farm if possible, and taste the difference!

Ingredients:

- 2 cups heavy cream
- Optional: salt

Directions:

1. Pour cream into a food processor or blender
2. Process for 10 minutes, or until the butter separates
3. Strain off the liquid (keep this! Fresh buttermilk is great in smoothies, with cereal, or simply straight from the glass)
4. Press butter into a small bowl with the back of a spoon to further remove liquid
5. The more liquid you remove, the longer the butter will last in your fridge. Wrap butter in cheesecloth and squeeze tightly to remove as much buttermilk as you can.
6. Season to taste with salt if you want salted butter, or leave plain
7. Store in airtight container in fridge for up to one week, or freeze for up to three months



Don't have a food processor? Use a jar!

- Pour cream into jar and fill about halfway
- Secure tightly with lid
- Shake vigorously until you make butter (yes, this will take a lot of patience and arm strength!)