



## Homemade Butter

BAH Note: Like everything else, there are numerous recipes for homemade butter on the Interwebs. And they all tell you something just a little bit different...add in some plain yogurt, let the cream come to room temperature, chill everything before you start, blah blah blah. I don't have the time or patience for all that nonsense. Back before butter came from the grocery store, I doubt there was raging debate about these things. So I kicked it minimal old school...except for that part about the mixer. If you've got yourself an actual butter churn, or think you have the stamina to shake this up in a Mason jar, more power to you.

- 1 pint heavy cream (not ultra pasteurized)
- salt (optional)

Put cream in the bowl of a standing mixer fitted with the paddle attachment. Mix on medium. After a few minutes you will start to get whipped cream. Place a kitchen towel over your mixer now to avoid splatter. Continue to mix on medium. The mixture will start to look curdled but keep mixing. After a minute or two the butter will start to separate from the buttermilk. Once the butter has clumped around the paddle and completely separated from the liquid, stop the mixer, remove the butter, and place it in a medium bowl of cold water.

The water will turn cloudy from the remaining buttermilk. Remove the butter from the cloudy water and place it in a second bowl of cold water. Squeeze the butter with your hands to work out any remaining buttermilk. Repeat as necessary until the water stays clean.

Remove the butter from the water and pat dry with paper towels to remove any water. At this point, you can add a pinch of salt and work it into the butter with the back of a spoon. Taste for seasoning and add more salt as desired. Cover tightly and refrigerate.

Strain the liquid from your mixing bowl through a lined sieve, or cone style coffee filter, and reserve for use in baking.

---

*homemade butter* was posted by wendi on 10 december 2009 at [bonappetiithon.com](http://bonappetiithon.com)