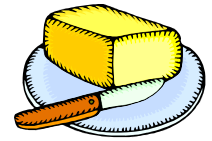


Let's Make Butter... in a Jar!



What you need:



Cream (36% fat)



Jar with Lid



Cold Water



Spoon or flat spatula



Salt (optional)

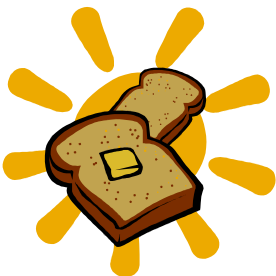
How to do it:

Wash and dry the jar(s) well. Pour some cream into the jar filling it no more than half-way. Seal the jar with the lid ensuring a tight fit so that no cream splashes out. Now shake it, shake it, shake it!!

The shaking action mimics the churning motion that will separate the cream into milk fat and buttermilk. Keep shaking the jar until you see yellowish lumps in a cloudy liquid. The lumps are your fresh-made butter and the milky liquid is buttermilk!

Drain the buttermilk into a bowl or container being careful not to pour out any of the butter lumps. Some people like to save the buttermilk for biscuits or other recipes but you can discard it, if you wish. In the bottom of your jar, you should see the fresh butter but you're not quite done yet!

You have to "wash" your butter now so as to remove as much of the remaining buttermilk as possible. If you don't, your butter will become rancid. Pour some of the cold water over your butter. This rinses out some of the buttermilk and also chills your butter. Use the flat side of your spoon or spatula to press the butter against the sides of the jar, forcing the buttermilk out. Drain off the liquid. Repeat this a few times until the liquid is almost clear. This means that the rest of the buttermilk has been rinsed away.



At this point, you can add some salt for taste and to preserve your butter. Just sprinkle it on and use your spoon to blend it in. You're done! Now all you need is some nice fresh home-made bread... yum! Be sure to store your butter in the refrigerator so that it will keep fresh.

TIME REQUIRED: You will need about an hour but time needed will depend on room temperature and the temperature of the cream.