

BUTER BASIC

- Fill canning jar with 1 cup Heavy Whipping Cream
- Set out for 6 to 8 hours
- Shake for 3 minutes or until butter thickens
- Strain out buttermilk
- Rinse butter with cold water & strain liquid repeat step
- Add salt to taste

Honey Butter - Add 1 TBSP Honey

Roasted Garlic Butter – Add 3-4 smashed roasted garlic cloves