



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Butter

Recipe adapted from *Jam It, Pickle It, Cure It (Ten Speed)*

Makes $\frac{1}{2}$ to $\frac{3}{4}$ cup

1 cup room temperature heavy whipping cream
 $\frac{1}{2}$ teaspoon kosher salt (optional)

1. *Pour the cream into a one-pint jar with a tight-fitting lid.*
2. *Close the lid tightly and shake the cream for 20 to 30 minutes. Early in the shaking process, it will stiffen into whipped cream, then the mass will separate into butter and buttermilk. Pour the buttermilk into a bowl and reserve for another use.*
3. *Shake the remaining butter and pour off the buttermilk a few more times.*
4. *Add just enough water to cover the butter, shake vigorously and discard the liquid. Repeat until the liquid in the jar is clear.*
5. *Spoon the butter into a bowl, pouring off any excess liquid. Add salt, if desired. (The butter tends to keep longer if it's salted.) Refrigerate for at least 30 minutes before serving.*