

Making Butter

Equipment: blender, small strainer, spatula, slotted spoon, wooden spoon or butter paddle

1. Skim cream off the top of the milk. It's OK to leave a bit of the cream in the milk, and it's also OK to get a bit of the milk in with the cream, i.e. this is not rocket science—just do your best!!
2. Let the cream sit for about 20-30 minutes to take the chill off. In summer months, don't allow the cream to sit too long or you could have problems making the butter because it's too warm.
3. Place cream in a regular kitchen blender. Fill blender about 2/3 full. Blend on high. Cream will begin to thicken. It may even get so thick as to require you to shut off the blender and stir up the cream with a spatula. Continue to blend (and stir if necessary) until you hear the motor of your blender change and you'll see the cream turn into a very "liquid". Stop the blender. The butter will have floated to the top. ***This process should take 2-5 minutes—nothing more than that!!!
4. Use a slotted spoon to remove the butter. Place butter into a strainer. The liquid that remains in the blender is pure, uncultured buttermilk and can be used for the liquid in bread, muffins, pancakes, etc. It freezes nicely.
5. After the butter has drained for a few minutes, run the butter in the strainer under cold water. This washes away any remaining buttermilk on the surface.
6. Flop the butter mass onto a cutting board. Using a wooden spoon or butter paddle, knead the butter to get any remaining buttermilk out of the butter. Rinse occasionally with cold water. Continue to knead the butter until it appears that no more buttermilk will work out of it. Salt to taste.
7. Put in a small container and refrigerate.