

Farm to Table provides local, sustainably grown foods to childcare programs in Seattle to increase access to highly nutritious foods. The program is supported by funding from the City of Seattle Sweetened Beverage Tax.

## Herb Butter in a Jar

Adapted from The Spruce Eats Makes 1/2 cup

## **Ingredients**

Fresh herbs of choice (such as rosemary, thyme, chives, dill, sage, or parsley)

1 cup heavy cream

1/4 teaspoon salt



Photo credit: Mrs Rogers website

## Instructions

Mince 1-2 tablespoons of herbs.

Combine herbs, heavy cream, and salt in a 16-ounce mason jar and close lid tightly.

Shake jar vigorously until butter forms, approximately 5-10 minutes. As you shake, the butter will begin to form a ball and buttermilk liquid will separate out.

Once the butter has solidified, pour off the buttermilk into a separate container. Try using the buttermilk in a creamy salad dressing. Spread your fresh butter onto bread and enjoy!







