

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

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!



Photo credit: Mrs Rogers website